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**N E V E R**

**A N Y**

**L E F T O V E R S**







*Veronica Lefel*

NATIONAL AGRICULTURAL LIBRARY COLLECTOR COOKBOOKS

No. 1

# NEVER ANY LEFTOVERS

Favorite Recipes of the Employees  
of the  
National Agricultural Library  
Beltsville, Maryland

December, 1972

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## FORETASTE

This cookbook is filled with many wonderful recipes from employees and friends of the National Agricultural Library. You will find all sorts of nutritious, appetizing and luscious recipes within its covers.

Each recipe was home-tested and approved by the "chef" who submitted it. A name appears under the recipe they call their "favorites". Some of these favorite recipes may be familiar to you. Others will be completely new and different from anything you have ever tried.

We, the cookbook committee, wish to express our thanks to those who submitted their favorite recipes for this cookbook. We are honored to include so many excellent recipes.

## COOKBOOK COMMITTEE

Sadie Daughtry, Chairman

Rosemary Bugher  
Sue Bull  
Doris Daniel  
Shirley Gaventa  
Shirley Paull

Hilda Percosky  
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Barbara Sukow  
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ABBREVIATIONS USED IN THIS BOOK

Cup.....c.

Tablespoon.....tbsp.

Teaspoon.....tsp.

Pound.....lb.

Ounce.....oz.

Package.....pkg.

Gallon.....gal.

Quart .....qt.

Pint .....pt.

Dozen.....doz.

Large.....lge.

Small .....sm.

IN MEASURING, REMEMBER . . .

3 tsp. - 1 tbsp.  
2 tbsp. -  $\frac{1}{8}$  c.  
4 tbsp. -  $\frac{1}{4}$  c.  
8 tbsp. -  $\frac{1}{2}$  c.  
16 tbsp. - 1 c.  
5 tbsp. & 1 tsp. -  $\frac{1}{3}$  c.  
12 tbsp. -  $\frac{3}{4}$  c.  
4 oz. -  $\frac{1}{2}$  c.  
8 oz. - 1 c.  
16 oz. - 1 lb.  
1 oz. - 2 tbsp. fat or liquid  
2 c. fat - 1 lb.

2 c. - 1 pt.  
2 c. sugar - 1 lb.  
 $\frac{5}{8}$  c. -  $\frac{1}{2}$  c. & 2 tbsp.  
 $\frac{7}{8}$  c. -  $\frac{3}{4}$  c. & 2 tbsp.  
1 lb. butter - 2 c. or 4 sticks  
2 pts. - 1 qt.  
1 qt. - 4 c.  
A few grains - less than  $\frac{1}{8}$  tsp.  
Pinch - as much as can be taken  
between tip of finger and thumb.  
Speck - less than  $\frac{1}{8}$  tsp.

OVEN CHART

Very Slow Oven.....	250 - 275 degrees
Slow Oven.....	300 - 325 degrees
Moderate Oven.....	350 - 375 degrees
Hot Oven.....	400 - 425 degrees
Very Hot Oven.....	450 - 475 degrees
Extremely Hot Oven.....	500 - 525 degrees



COOKING TERMS AND DEFINITIONS

A la king ..... Food, such as fowl and bland meats, served in a rich cream or white sauce.

Au jus ..... Meat served in its natural juices.

Barbecue ..... To cook in a highly seasoned sauce.

Baste ..... To moisten meats with melted fat, meat drippings, fruit juice or sauce during cooking to prevent drying and to add flavor.

Bouquet garni ..... A blend of spices you usually make yourself. To make such a blend, tie the fresh or dried spices or herbs in a cheesecloth bag, to be added to stew, soups, etc. Remove bag of seasonings after it has imparted its flavor in cooking.

Bread ..... To coat with crumbs.

Broth ..... A thin soup, or the liquid in which food was cooked.

Chop ..... To cut coarsely with a knife or cleaver.

Chowder.....A soup or stew made with fish, shellfish--such as clams or lobster--and/or vegetables.

Croquette.....Finely chopped meat, poultry or fish which is shaped, coated and deep-fat fried.

Cube.....To cut into small even pieces.

Dredge.....To dip in or sprinkle with flour.

En Brochette.....Food cooked on a skewer.

Filet or Fillet.....A boneless, long shaped piece of meat or fish.

Marinate.....To let stand in a mixture of oil and vinegar or lemon juice.

Pilaf.....A main dish made with meat, fish, or fowl and rice, vegetables, and spices.

Pot Roast.....To cook slowly by moist heat.

- Rissole..... A nicely seasoned meat mixture, wrapped in rich pastry and fried in deep fat.
- Roast..... To cook by dry heat in the oven.
- Roux..... A smooth blend of fat and flour used for thickening.
- Saute.....To cook in a small amount of fat.
- Score..... To make shallow cuts in surface or edges of meat.
- Sear ..... To brown quickly.
- Stock..... The liquid in which meat, fish or poultry has been cooked.
- Suet.....The firm white fat of beef.
- Truss.....To fasten together with strings or skewers.

COMMERCIAL CAN SIZES

<u>Size</u>	<u>Content</u>
8 Ounces	1 cup
Picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 Tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12-13 cups

# APPETIZERS





BARBECUED BEEF HORS D'OEUVRES

1/2 lb. lean ground beef  
1 tsp. salt  
1/8 tsp. pepper  
1 egg  
1/2 c. dry bread crumbs  
3/4 c. water  
4 tbsp. butter or margarine  
Barbecue Sauce

Blend ground beef, salt, and pepper in small bowl or mixer. Add egg, and beat until light (by hand this requires about 5 minutes) Add bread crumbs alternately with water, and continue beating until all has been added. This mix should be soft but of the consistency to shape with a teaspoon. Melt butter or margarine in skillet over moderate flame (or heat-controlled top burner set at 275 degrees) Dip teaspoon in fat, then into meat mixture. Shape in bite-size meat balls. Saute in fat until delicately browned. Do not over-brown. Drain on absorbent towels to remove excess fat. Drop meat balls into hot Barbecue Sauce. (Makes approximately 50 bite-size meat balls) Serve as hot hor d'oeuvres.



BARBECUE SAUCE

1/4 c. brown sugar  
1/4 c vinegar  
1/2 c Worcestershire Sauce  
1 c catsup  
Dash of Tabasco or hot sauce  
1 t chili powder  
1 t celery salt  
1 t salt  
1 c water  
Garlic (optional)

Mix all ingredients in saucepan and bring to rapid boil with full flame. Reduce flame to simmer, and hold until ready to use. It should simmer at least 2 hours to blend flavor thoroughly and cook down and thicken.

Sue C. Bull



14

CHEESE BALL

2 (8 ounce) packages cream cheese  
2 ounces blue cheese  
8 ounces grated sharp cheddar cheese (2 cups)  
1/2 tbsp. worcestershire sauce  
Dash liquid red pepper  
1/2 - 3/4 cup pecans (chopped fine)

Soften cream cheese. Add blue cheese, grated cheddar, worcestershire sauce and liquid pepper seasoning and beat until smooth. Chill for a short while then either shape in ball or log, roll in nuts. Serve with crisp crackers.

NAL Friend

CHEESE FONDUE -- A LA PEIN

2 cans cheddar cheese soup (undiluted)  
1/3 cup white wine (or 1/2 cup, if you really want to get stoned)  
2 tsp. worcestershire sauce  
1 tbsp. frozen chopped chives

NAL Friend

CHEESE NUT ROLL

1 lb. New York sharp cheese	1/8 cup sour cream
1/2 lb. Philadelphia cream cheese	1/2 lb. walnuts

Grind 1 lb. of New York sharp cheese in meat grinder. Blend in cream cheese. Add sour cream until mix becomes smooth and satiny. Shape in ball form. Roll in walnuts about 1/8th inch thick. Chill until firm.

O. Wilkins

CHEESE ROLL

3/4 cup sifted flour  
1 cup sweet milk, warm  
1/4 lb. butter  
1/4 lb. grated cheese

(5 oz. Kraft Cracker Barrel, sharp)

1/3 tsp. salt  
3 tbsp. sour cream  
5 egg yolks  
5 stiffly beaten egg whites

Melt 1/2 amount of the butter, add 1/2 cup of milk, salt. Remove from flame, mix in flour and the other half of the warm milk. Place over low heat, stir constantly until separates from bottom of dish. Cool, stir in the egg yolks one by one. Fold in egg whites and half amount of the grated cheese. Pour in 9 x 13 inch greased and flour dusted pan. Bake at 375 degrees for 20 minutes. Turn out on wax paper or towel, sprinkle with the remaining cheese and half of the sauce you prepared from the other half of butter, melted and sour cream (do not boil). Roll up. Place on a pyrex dish, pour on top the remainder of the sauce, return to oven to warm it up again. Instead of grated cheese, one can sprinkle it with ground ham.

Gabor Szent-Ivany

CHILI CON QUESO

Melt 1/2 lb. American cheese in double boiler (or chafing dish), mixing with 1 can (10 oz.) of tomatoes and green chiles. Chop the contents before adding to cheese.

Keep warm while serving or it will harden. Serve with corn chips or potato chips as a dip.

Nancy L. Ayer

CRAB SPREAD

8 oz. cream cheese softened  
1 tbsp. milk  
6 1/2 oz. can of crab meat  
dash of tabasco  
2 tbsps. chopped onion (fine)  
1/2 tsp. horseradish  
1/4 tsp. salt  
1/4 tsp. pepper

Blend well, spoon into oven-proof dish, bake at 375 degrees for 15 minutes.  
Put in serving bowl. Serve with Ritz crackers, wheat thins, or potato chips. Can be made ahead and reheated.

Louise Davis

CURRIED SHRIMP STUFFED EGGS

6 hard-cooked eggs  
1/2 cup mayonnaise or  
salad dressing  
1 tsp. prepared mustard  
1/2 tsp. curry powder

2 tsp. grated onion  
1/2 cup cooked shrimp, chopped  
fine (ham could be substituted)  
salt and pepper to taste

Slice eggs lengthwise and remove yolks; leaving whites intact. Combine yolks and remaining ingredients, blending until creamy. Pile spread into egg whites. Garnish, if desired, with triangles of sliced cheese.

Sadie Daughtry

DATE 'N BACON PICKUPS

1 pkg. dates with pits removed  
Bacon  
Soy Sauce

Cut bacon strips in half and wrap around dates, fastening with toothpick.  
Marinate in soy sauce for at least an hour. (May be longer if refrigerated).

Just before serving, place under broiler until bacon is done. Leave  
toothpick in for ease in eating.

Nancy L. Ayer



### HAM-STUFFED EGGS

8 hard-cooked eggs  
1 tsp. dry mustard  
1/2 tsp. salt  
1/4 tsp. pepper  
paprika

1/2 cup mayonnaise or salad dressing  
1 cup ground or fine-cut cooked ham\*  
1/4 cup fine-cut green onions  
1/4 cup fine-cut celery  
1/4 cup fine-cut green pepper

Peel eggs and cut in halves, lengthwise. Scoop out yolks and mash. Combine with other ingredients and mix well. Fill egg white halves with mixture. Sprinkle with paprika. Delicious served with French fries, asparagus spears, sliced tomatoes, brown and serve rolls.

\*Cooked turkey or chicken may be substituted for ham.

Sadie Daughtry

LIVERWURST ROUNDS

Spread fresh liverwurst on Ritz crackers. If liverwurst is too stiff mix with very small amount of Miracle Whip. Top with small slice of sweet pickle, pimento, olive (green or black) or cheese.

Nancy L. Ayer

24

ONION/HORSERADISH CHEESE DIP

1 - 3 oz pkg. cream cheese  
1 tbsp horseradish  
1 tbsp minced onion  
Mayonnaise

Allow cheese to soften (room temperature)      Add horseradish and onion.  
If desired mayonnaise may be added to give proper consistency for dipping.

Ruby H. Fox

RELISH/BACON CHEESE DIP

1 - oz. pkg cream cheese  
1 tbsp sweet pickle relish  
1 tbsp pickle juice  
6 slices cooked bacon  
Mayonnaise

Allow cheese to soften. Crush cooked bacon into small pieces. Add pickle relish, pickle juice and crushed bacon to cheese. If desired add small amount of mayonnaise. If mixture is not right consistency for dipping, add more pickle juice.

Ruby H. Fox

# B E V E R A G E S





26

COINTREAU SOUR

1 1/2 oz. Cointreau  
Juice of 1/2 lemon

Shake with cracked ice. Strain into Sour glass. Add dash of club soda if desired.

Nancy L. Ayer

27

COLD BUTTER RUM

1/2 white rum

1/2 butter pecan ice cream

Mix in blender and sprinkle with nutmeg.

Excellent after dinner drink.

Lou Brocato



Cranberry Cocktail

Mash two bananas and beat with a mixer until light and smooth. Add to one quart cranberry juice and beat. Serve over lemonade or ginger ale ice cubes or omit cubes and add a small spoon of lemon sherbet to glass.

Doris Daniel

Cranberry Punch

Cook 1 pint cranberries in 1 1/2 c. water and run through colander. Cook 1 c. sugar and spices (cloves and cinnamon) in 1 c. water until melted. Combine, mix well and add 1/2 c. orange juice. Add 1 quart water. Serve warm or cold.

Doris Daniel

30

EGG NOG

8 eggs  
1 pint heavy cream  
2 jiggers Pilgrim Rum  
4 jiggers bourbon  
1/2 pound of sugar

Beat eggs and yolks of eggs separately. Add sugar to whites gradually and beat until still. Add beaten yolks to whites and blend. Add 1/2 pint cream. Put in 1/2 of bourbon gradually. Let stand at least one hour. Add rum and rest of bourbon and cream. Add 1 quart cold sweet milk - mix well and chill. Add nutmeg. Serves 15.

Mary Terres

EGG NOG

1 dozen eggs  
1 lb. confectioners sugar  
1 quart bourbon  
1 pint light rum  
8 pints table cream  
1 pint whipping cream

Separate eggs. Mix sugar into yolks. Pour rum and bourbon into yolks. Pour in table cream. Whip egg whites and cream to soft peaks.

Mary Terres

32

FOXIE'S SPECIALS

1 part Brandy  
1 part Cointreau  
1 part lemon juice

Pour in shaker filled with ice in exact order as listed above

Ruby Fox

FRUITED MINT PUNCH

3 cups mint jelly  
9 cups boiling water  
3 cups pineapple juice  
3 cups orange juice  
1 1/2 cups lemon juice  
3 bottles (28 oz.) gingerale

Add jelly to water; stir over low heat until thoroughly dissolved. Cool. Add fruit juices, chill. Add gingerale just before serving. Makes 50 - 4 oz. servings.

Nancy Stiltner

34

GREEK MARTINI

2/3 gin  
1/6 ovzo  
1/6 dry vermouth

R. W. Butler

GRINLAND BLACK SEA ICE FIZZ

In a Grinland Framis (2 quaff capacity)  
Grind Spiked Merms (10 to 12, depending on size)  
Add Shugg Fruit (1 quaff)  
Mix well and add Te Tellegg Ram Gravy 1 milliquaff  
Add Black Sea Ice (1 quaff)  
Blenderize  
Serve in DRINCUPS (Serves 10 shy-aunts or 2 iglooglue tipplers)

Warning: If you are not used to the mermspike, drink spiked merm-ade for a week or two before the IceFizzFeastSeason

P.S. For those unused to Grinland haff-measures:

1 quaff is a cubic haff  
1 splat is a square haff  
1 frump is the weight of a quaff of ground floor

Mark Dark



HAPPY HOUR PUNCH

3 cans frozen orange juice  
    (small size)  
3 cans frozen pineapple juice  
    (small size)  
6 cans of water

2 oz. lemon juice  
2-3 lg. bottles ginger ale  
1 med. size can of crushed pineapple  
1 sm. jar of maraschino cherries  
1 pt. gin or rum (I used gin)

An ice ring cools punch better because ice cubes dilute it too much. Chill all ingredients before mixing.

Leonard Tabor

HOLIDAY EGGNOG

12 egg yolks  
3 1/2 cups white sugar  
1 qt. milk  
12 egg whites  
1 qt. whipping cream  
1 fifth of rum

Beat egg yolks until light. Beat in the sugar until mixture is thick. Stir in 1 qt. milk. Add 1 fifth of rum. Fold in the stiffly beaten egg whites. Beat whipping cream 'till stands in peaks and fold into mixture (if using this eggnog for a party - do not fold the whipping cream in until after the eggnog has been poured into your punch bowl). Sprinkle nutmeg on top of mixture.

Store eggnog in wide mouthed jugs (leave at least 1 inch expansion space at top). Cover jar opening with heavy aluminum foil (use tops to jars if you can find them - I always lose mine). If you are presenting as a gift - seal jar with green and red freezer tape and cut out decorations and paste on jar. I make this about 2 weeks before Xmas and place in the freezer. Remove from freezer at least 6 hours before serving.

Sue C. Bull

HOLIDAY PUNCH

1 qt. boiling water  
1/3 cup loose tea (15 teabags)  
1 tsp. whole cloves  
1 6-oz. can lemonade  
2 cups cranberry juice

1 can 20-oz. crushed pineapple  
2 cups orange juice  
Sugar to taste  
lemon slices  
cinnamon sticks (optional)

Pour boiling water over tea and cloves. Brew 4 minutes. Stir and strain. Add remaining ingredients except lemon slices and cinnamon sticks. Pour into pre-heated bowl. Garnish with clove-studded lemon slices. If desired, place a cinnamon stick in each punch cup to serve as a muddler.

Sadie Daughtry

HONEYCREEPER PUNCH

1 can (46 oz.) fruit-juicy red  
Hawaiian punch, chilled  
1 can (6 oz.) frozen orange  
juice concentrate, thawed

1 can (6 oz.) frozen limeade or  
or lemonade concentrate, thawed  
1 qt. Bacardi light or dark rum  
Orange, lemon or lime slices

Stir first 3 ingredients together in large punch bowl. Stir in rum.  
Add ice and citrus slices. Makes about 2 1/2 qts. or 20 punch-cup  
servings. NOTE: Other red punches can be used.

NAL Friend

HOSPITALITY PUNCH

1 cup (8 oz.) Southern Comfort  
1 cup Ocean Spray Cranberry juice cocktail  
3 oz. fresh lemon juice  
24 oz. 7-Up

Chill ingredients. Mix in punch bowl adding 7-Up last. Float ice cubes and slices of lemon and lime. (About 8 servings)

Nancy L. Ayer

INSTANT RUSSIAN TEA MIX

1/2 cup instant tea (more if desired)

1 cup sugar

1 1/2 tsp. ground cinnamon

3/4 tsp. cloves

1 large jar Tang

1 package lemonade mix (Twist brand)

Mix all together and store in can or jar until ready to use.

Faye Thomas

1-2-3 Punch

- 1 6 oz. can frozen lemon juice
- 2 6 oz. can frozen orange juice
- 3 6 oz. can frozen pineapple juice
- 2 qts. ginger ale
- 1/3 c. sugar
- 3 qts. cold water
- 1 c. strong tea

Mix juices, sugar, water and tea and chill. When ready to serve, add chilled ginger ale. Makes 6 qts. -- approximately 50 servings.

Doris Daniel

43

PEACH DAIQUIRI

6 oz. can frozen limeade  
6 oz. sparkling water  
6 oz. Rum  
1/2 fresh peach, sliced

Put all ingredients into blender and mix for 30 seconds.  
Serve over ice.

Sandy Strauss



44

PINA COLADA

1 can frozen pineapple juice  
1 can rum (use juice can to measure)  
2-3 tbsp. cream of coconut  
Ice

Put in blender with ice and blend well, until it is slushy.

Hilda Percosky

1 can (1 pint, 2 oz.) unsweetened pineapple juice  
1 1/2 cups orange juice  
1 bottle (fifth) of vodka or rum  
1 egg white

Fill quart cocktail shaker 1/3 full of ice cubes. Add all ingredients and shake vigorously. Serves 8.

Nancy L. Ayer

46

Punch

2 c. (14 oz. jar) Tang  
3 c. pineapple juice  
6 1/2 c. ginger ale or club soda

Stir until mix is dissolved. Pour over ice cubes in punch bowl.  
Garnish with two mint leaves if desired. Makes 4 quarts, or  
about 32 - 4 oz. servings.

Doris Daniel

ROSEMARY PUNCH

12 tea bags  
4 tsp. rosemary leaves  
2 qts. boiling water  
2 cups sugar  
2 qts. lemon lime soda,  
chilled

1 cup lemon juice  
ice cubes  
lemon rings  
maraschino cherries

Place teabags and rosemary in a large saucepan. Pour the boiling water over; let stand for five minutes. Remove the teabags; stir in sugar until dissolved. Strain and cool. Chill until ready to serve. Then pour mixture in a punch bowl. Add soda and lemon juice, stirring to blend. Add ice cubes and garnish with lemon rings.

To prepare lemon rings, cut maraschino cherries into thin round "O" slices. Place cherry slices around the outer edge of the lemon slices. Float carefully in punch bowl. Makes about 35 1/2 cup servings.

JOHN HART

48

SPECIAL ZONKER

72 ounce glass

Crushed ice to fill glass  $\frac{3}{4}$  full

1 quart of gin, scotch, rum or whatever you like

This is not only a knee-weakener but a real zonker.

NAL Friend

49

SPICE TEA

1 2-oz. jar orange TANG  
1/2 cup instant tea (dry)  
1 cup sugar  
3/4 tsp. cinnamon  
1/2 tsp. cloves

Mix above - store in glass jar. Use 1 or 2 tsp. to 1 cup hot water.

NAL Friend

SPICED CIDER

1 tsp. whole allspice  
2 - 2" sticks cinnamon  
12 whole cloves  
2 quarts cider  
1/3 cup brown sugar (packed)

Tie allspice, cloves, and cinnamon in cheese cloth. In large saucepan combine cider, brown sugar and heat. Put in spice bag after boiling point. Simmer 10 minutes. Take out spice bag.

Serve hot with dash of nutmeg in each mug. Makes 7 or 8 servings.

Tom Kuhn

SWEET JEZEBEL

1 oz. brandy  
1 oz. vodka

Stir gently with ice cubes. Pour into chilled tulip glass and fill with chilled champagne. Put a finger sized chunk of pineapple in glass.

(Wonderful for the Fourth of July where everyone expects the sky to explode)

Nancy L. Ayer



VODKA GIBSON GIRL

Pour a small amount of dry vermouth in a glass and roll it around to coat inside of glass. Pour out vermouth. Fill with vodka which has been chilled rapidly but gently in cracked ice. (Strain into glass).

For amateurs, decorate with large olive. For the serious drinker, use one small onion on a pick.

Nancy L. Ayer

If you think you'd enjoy a knee-weakening experience, try this thirst quencher.

Into a mixing bowl, punch bowl or even your idle picnic jug,  
pour 1 fifth or quart of gin

1 quart of unsweetened grapefruit juice

1 quart pale dry ginger ale

Mix gently - might explode. Pour into ice-filled glass.

Garnish (optional): maraschino cherries, slices of citrus fruit.

Happy Knee-Weakening!

Lorraine Patterson

54

WHISKEY SOUR

Fill blender  $\frac{3}{4}$  full of ice (crushed)  
1 small can of pink lemonade  
1 heaping tbsp. of tang  
2 tbsp. of powdered sugar  
Fill the empty lemonade can with whiskey  
Blend all until ice becomes slush.

Debbie Kinkel

### BAVARIAN INN CLAM CHOWDER

Take 1 dozen chowder clams and steam in water to cover. When the clams open up, reserve the broth, chop the clams, set aside, and discard the shells. In a large saucepan or pot, heat 3 tablespoons oil and over low heat saute 4 strips chopped bacon without browning. When fat is rendered from bacon, add 1 finely minced clove garlic, 2 large chopped onions, 4 diced ribs celery, 2 medium diced green peppers, 2 medium diced carrots. When vegetables are all tender, add 1 cup tomato puree, 1/2 cup tomato paste, 3 teaspoons thyme, 1 teaspoon oregano, 1/2 teaspoon marjoram, 1 teaspoon Worcestershire sauce, salt and pepper to taste. Simmer a few minutes. Add the clam broth and 2 medium diced potatoes. Simmer about 30 minutes. Add chopped clams, bring back to simmer and serve.

Henry Gilbert

# S O U P S





BEAN SOUP

Ham bone  
1 pkg. navy beans  
water  
salt and pepper  
medium onion

Soak beans in water for a couple of hours. Add ham bone. Add water for as much soup as you want depending on the size of your family. Dice onion. Salt and pepper to taste. Cook on high heat till it comes to a boil, turn down to low heat for 4 hours.

Serve with saltines and corn bread.

NAL Friend

BEAN SOUP

1 lb navy (pea) beans  
3 qts. water  
1 meaty ham bone  
3 small onions, finely chopped  
3 stalks celery, finely chopped  
1 c. mashed potatoes  
2 cloves garlic, minced  
1/4 c. chopped parsley

Soak beans in water overnight; drain. Pour 3 qts. of water into a soup kettle. Add drained beans and ham bone. Bring to boiling, skim, then cover and reduce heat to simmer. Cook, stirring occasionally, for about 1 hr. Add the remaining ingredients and continue simmering another hour. Remove ham bone and cut meat into chunks. Return meat to soup. YUMMY!

Sue C. Bull



58.

CREAM OF CHICKEN SOUP

2 quarts chicken broth  
1 cup cream  
2 tablespoons cornstarch

Season broth with mace, salt, celery seed and pepper. Dissolve the cornstarch in the cream. Stir slowly into the hot broth and stir till it thickens.

NAL Friend

FRESH MUSHROOM SOUP

1 lb. fresh, white mushroom  
  buttons with stems, coarsely  
  chopped  
2 cans (10 1/2 oz.) condensed  
  chicken broth

1/2 cup heavy cream  
salt  
nutmeg  
minced parsley

Puree the mushrooms, a small amount at a time, in the electric blender with some of the chicken broth. Pour into a heavy saucepan, add any remaining broth and the heavy cream. Season to taste with salt and nutmeg. Bring up to a boil over a low heat. Do not cook further. Serve immediately with a garnish of parsley. Serves 6.

NAL Friend

ROSE'S PEANUT SOUP

1 qt chicken broth	1/2 small onion, diced
1/2 stick butter	1 branch celery, diced
1 1/2 tbsp flour	pinch celery salt
1 cup peanut butter	1/2 tsp plain salt
1/4 cup peanuts, ground	1/2 tbsp lemon juice

Melt butter in large pan. Add diced onion and celery. Sauté for 5 mins. Add flour, mix well, then blend in the hot chicken broth. Cook for thirty minutes.

Remove from stove and strain. Return liquid to pot. Add peanut butter, salt and lemon juice. mix and heat well. Sprinkle ground peanuts on individual servings of soup.

Shirley Gaventa

SAUSAGE BEAN CHOWDER

1/2 lb. bulk pork sausage  
1 can (16 oz.) kidney beans  
1 1/2 cups canned tomatoes  
2 cups water  
1 small onion, chopped  
1 bay leaf

3/4 tsp. salt  
1/4 tsp. garlic salt  
1/4 tsp. thyme  
1/8 tsp. pepper  
1/2 cup diced potatoes  
1/4 cup chopped green pepper

Cook pork sausage in skillet until brown. Pour off fat. In large kettle combine kidney beans, tomatoes, water, onion, bay leaf, salt, garlic salt, thyme and pepper. Add sausage. Simmer, covered, 1 hour. Add potatoes and green pepper. Cook, covered, 15 minutes or until potatoes are tender. Remove bay leaf and serve.

Barbara Sukow

# S A L A D S





Apricot Salad

2 boxes apricot jello  
2 cups boiling water  
1 No. 2 can crushed pineapple  
(drained)

2 medium bananas sliced  
2 cup miniature marshmallows

Dissolve jello in boiling water. Add remaining ingredients to jello and set aside to jell.

Topping

1/2 cup pineapple juice  
1 egg  
1/2 cup sugar

2 tbsp. flour  
1-8oz. pkg. cream cheese  
2 cups cool whip or dream whip

Mix juice, egg and sugar. Beat well with egg beater. Add flour and cook over low heat, stirring constantly, till thickened. Set aside to cool. If using dream whip, prepare as directed on package. In large bowl, combine cream cheese, cool whip or dream whip mixture and cooked mixture. Whip all ingredients until thoroughly blended. Spread on top of jelled jello.

AUNT MARGE'S 24 HOUR SALAD

1 large can pineapple chunks  
3/4 lb. marshmallows, miniature  
1/4 lb. almonds or pecans  
1 pt. cream, whipped

## DRESSING

4 egg yolks  
5 tbsp. melted butter  
3/4 tsp. salt  
1 1/2 cup pineapple juice (if needed add water to make the 1 1/2 cups)

Cook in double boiler until very thick. Let cool. Add juice of one lemon.  
Fold in whipped cream. Pour over nuts, pineapple and marshmallows.  
Let stand 24 hours.

Sue C. Bull



BLUEBERRY SALAD

2 pkgs. (3 oz.) blackberry Jello  
2 cups boiling water  
1-15 oz. can blueberries  
1-8 1/4 oz. can crushed pineapple  
1/2 cup sugar  
1 cup sour cream  
1/2 tsp. vanilla  
1/2 cup chopped pecans  
1-8 oz. pkg. cream cheese

Dissolve jello in water; drain berries and pineapple; save juice - measure liquid from berries and pineapple and add enough water to make 1 cup. Add Jello mixture and stir in fruits. Pour into flat pan and chill until firm.

Topping: Blend softened cream cheese, sugar, sour cream and vanilla. Spread over salad. Garnish with chopped nuts.

Ethel Wood

CAESAR SALAD

8 oz. grated parmesan cheese (large can)  
2 heads (large) of romaine lettuce  
10 strips of bacon  
1/4 cup wine vinegar  
1/4 cup salad oil (not olive oil)  
1/2 tsp. garlic powder  
2 eggs  
salt and pepper  
4-5 slices of toasted bread

Wash and dry lettuce leaves. Rip leaves into 1 inch strips diagonally across the leaf. Fry bacon rather crisp so that it crumbles. Combine lettuce, crumbled bacon, cheese, vinegar, oil, and garlic, adding the two raw eggs. Mix well.

Cut off crusts from toast. Cut bread into rather large croutons. Top salad with these.

It is best to prepare this salad in a very large container just before serving. Serves 4.

Dick Sooy

CHERRY SALAD

2 pkgs. cherry gelatin  
2 c. hot water  
1 can cherry pudding or pie filling  
1 no. 2 cans crushed pineapple  
1- 8 oz. cream cheese  
milk  
1/2 c. chopped nuts.

Dissolve gelatin in hot water. Let set 5 minutes. Add cherry pie filling and pineapple (juice and all) Congeal half of the gelatin mixture. Add enough milk to the softened cream cheese until mixture is right consistency to spread. Spread on congealed gelatin and sprinkle with chopped nuts. Add remaining gelatin mixture. Let set several hours or overnight.

NAL Friend

Chicken Salad

4 cups diced cooked chicken  
1 cup mayonnaise

6 tbsp. pickle relish  
1/2 cup finely diced celery

Combine chicken and mayonnaise. Add celery, and pickle relish.  
Salt and pepper according to personal tastes.

Ruby Fox

CHICKEN SALAD

1 cup diced celery  
3 cups cubed cooked chicken  
1/2 cup small seedless grapes  
1/2 cup toasted pecans, coarsely chopped  
1/4 cup flaked coconut  
1/4 cup whipping cream, whipped  
3/4 cup salad dressing or mayonnaise  
1/4 tsp salt  
few grains pepper

In a large bowl, combine the first 5 ingredients, tossing together lightly with a fork.

Gradually blend in the salad dressing and seasonings into the whipped cream. Pour over the salad ingredients in bowl; fork-toss to mix lightly but thoroughly. Cover and chill thoroughly.

Serve on chilled, crisp greens, or use to fill center of tomato aspic ring, or to fill halves of fresh pineapple.

Melba Bruno

CHINESE SOUR AND SWEET SALAD

Ingredients:    1 cucumber  
                  1 carrot  
                  1 lb. bean sprout  
                  1/2 cup cider vinegar    )  
                  1/4 cup brown sugar    )        to taste  
                  1 tbsp. soy sauce        )  
                  1 tsp. sesame oil        )

Preparation: All the vegetables must be fresh and crispy and no  
canned bean sprout should be used.

1. a. Wash and peel cucumber length-wise, leaving about 1/10" stripes in alternate peelings for its color and crisp. Remove pulp and slice in 1/4" thick.
- b. Peel carrot and shred it in thin strips about 3" in length (about the length of the bean sprout).
- c. Mix above in a bowl and salt them. Let stand for about 1/2 hour. Then drain away the salty water before mixing with the bean sprout.

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2. Dissolve brown sugar in vinegar and soy sauce in a cup.
3. Wash and drain bean sprout. Put it in a big bowl or a sauce pan. Pour BOILING water over it (enough to cover the entire quantity at one pouring). IMMEDIATELY drain away hot water and run through COLD water over it thoroughly. Drain well.
4. Mix step 1 and 3. Pour the sweet sauce over it and mix well. Finally, drizzle the sesame oil over it and serve.

Edna Liu

CRANBERRY SALAD

1 lg. pkg. strawberry jello  
1 sm. can crushed pineapple, drained  
    (use liquid as part of liquid for jello)  
1 jar cranberry-orange relish  
1/2 to 1 cup nuts, cut fine

Dissolve gelatin in water. Fold in remaining ingredients. Chill until set.

Ruth Davis



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CUCUMBER SALAD

3 cucumbers  
4 tbsp. white wine vinegar  
1/2 pint sour cream  
Salt  
Paprika

Sliced pared cucumber very thinly. Salt and let stand for 2 hours.  
Squeeze water from cucumbers and add vinegar and sour cream. Sprinkle  
with paprika.

NAL Friend

DEVEILED EGG MOLD

1 envelope Knox Unflavored gelatin  
1/2 cup water  
1 tsp. salt  
2 tbsp. lemon juice  
1/4 tsp. worcestershire sauce  
1/8 tsp. cayenne pepper

3/4 cup mayonnaise  
1 1/2 tsp. grated onion  
1/2 cup finely diced celery  
1/4 cup finely diced green pepper  
1/4 cup chopped pimiento  
4 hard cooked eggs, chopped

Sprinkle gelatin on water to soften. Place over low heat and stir until gelatin is dissolved. Remove from heat and add salt, lemon juice, worcestershire sauce and cayenne pepper. Cool. Stir in mayonnaise. Fold in remaining ingredients. Turn into a 3 cup mold or individual molds and chill until firm. Unmold by dipping mold in warm water to depth of the gelatin. Loosen around edge with the tip of a paring knife. Place serving dish on top of mold and turn upside down. Shake, holding dish tightly to mold. Garnish with salad greens and green pepper and serve with salad dressing.

Carolyn Costa

FIESTA SALAD

Bibb lettuce  
Iceberg lettuce  
Mandarin orange slices  
Ripe olives  
Red Italian onion

Wash lettuces. Use at least two kinds, an equal amount of each. Break into bite-sized pieces (do not cut). Add drained mandarin oranges, ripe olives cut in half (the long way), and onion rings.

Toss with Nan's oil and vinegar dressing.

Delicious with baked ham and baked sweet potatoes.

Nancy L. Ayer

5-CUP DREAM FRUIT SALAD

1 cup mandarin orange sections  
1 cup pineapple chunks  
1 cup shredded coconut

1 cup sour cream  
1 cup miniature marshmallows

Drain fruit and mix with coconut. Add sour cream, then marshmallows.  
Chill until ready to serve.

Barbara Foos

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FIVE CUP SALAD

1 cup sour cream  
1 cup mandarin oranges  
1 cup small marshmallows  
1 cup coconut  
1 cup fruit cocktail (drained)

Mix and chill for at least one hour before serving.

Hilda Percosky

FRESH TOMATO ASPIC

3 envelopes unflavored gelatin	2 small onions, coarsely chopped
1/2 cup cold water	1 stalk celery, coarsely chopped
8 medium large tomatoes	1 tsp. peppercorns
1 tsp. sugar	3 tbsps. lemon juice
1 bay leaf	1/8 tsp. Tabasco (optional)
1 tsp. salt	

Sprinkle gelatin over water to soften. Quarter tomatoes and cut away white core and stem end. (There should be about 2 quarts quartered tomatoes.) Place tomatoes in a saucepan. Add sugar, bay leaf, salt, onions, celery, and peppercorns. Cook over low heat until tomatoes are soft, about 10 minutes. Strain through a food mill and measure 5 cups tomato juice. If measure is less than 5 cups, add water, canned tomato juice or consomme or bouillion to make 5 cups. Add softened gelatin to hot liquid and stir to dissolve gelatin. Stir in lemon juice. Taste and add salt and pepper and Tabasco. Turn into a 5 1/2 cup mold (grease mold) and chill in refrigerator until firm. Remove from mold and serve with mayonnaise or with cottage cheese and French or Thousand Island Dressing. Serve on lettuce, if desired. Aspic may be made in a loaf pan and cut into squares for serving. Serves 10.

Faye Thomas

### FROSTY CRANBERRY SALAD

1 16-oz. can (2 cups) whole cranberry sauce  
1 8-3/4-oz. can (1 cup) crushed pineapple, drained  
1 cup dairy sour cream  
1/4 cup sifted confectioners sugar

Combine cranberry sauce and crushed pineapple. Stir together sour cream and confectioners sugar; add to fruit mixture. Line a 3 cup refrigerator tray with foil; pour in fruit mixture. Freeze firm. To serve, turn out frozen salad and let stand a few minutes at room temperature. Remove foil and cut salad in six wedges. If desired, cut three well-drained pineapple rings in half; place one half atop each cranberry wedge. Serve on lettuce. Makes 6 servings.

Barbara Wommack

## FROZEN FRUIT SALAD

1 lg. can fruit cocktail  
2 pkg. cream cheese or 1 large  
1/2 cup mayonnaise  
1/2 pt. whipping cream, whipped  
1 medium jar cherries  
1 pkg. small marshmallows  
1 small can pineapple

Cream the cheese and add the mayonnaise. Add fruit cocktail, cherries, pineapple, marshmallows and fold in whipping cream. Freeze in ice tray and serve on lettuce.

Ruth Davis



### FROZEN FRUIT SALAD

1 No. 2 1/2 can fruit cocktail  
1 tsp. unflavored gelatin  
2 tbsp. lemon juice  
1 (3 oz.) pkg. cream cheese

1/4 cup mayonnaise  
Dash salt  
2/3 cup whipping cream, chilled  
1/2 cup sugar

Drain fruit cocktail. Soften lemon juice with gelatin. Dissolve over hot water. Blend cream cheese with mayonnaise and salt. Stir in gelatin. Whip cream until stiff, adding sugar gradually during last stages of beating. Fold in cheese mixture and fruit cocktail. Pour into ice cube tray that has been lined with waxed paper. Freeze until firm. About 4 hours. Turn out onto platter, remove paper, cut into thick slices. Garnish. 8 servings.

Barbara Sukow

HOLIDAY SALAD

2 pkgs. cherry jello  
1 pkg. lemon jello  
1 pint of whipping cream  
1 medium can of crushed pineapple, drained, saving the juice  
15 large marshmallows  
1 small pkg. cream cheese  
1/2 cup English walnuts or pecans, finely chopped  
1/2 cup celery, finely chopped  
1/2 cup maraschino cherries, finely chopped

In top of double boiler melt the cream cheese and marshmallows. Add the lemon jello that has been mixed with 1 cup of hot water. Add pineapple juice. Let set until jelled.

Mix 1 pkg. of cherry jello with 1 1/2 cups of hot water. This is the bottom layer. Oil pan or dish lightly. Pour cherry jello and let set until firm.

Mix the other pkg. of cherry jello with 1 1/2 cups of hot water. Let this mixture set only until it will spread like jelly. This is the top layer.

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Whip the whipping cream and fold in cream cheese mixture. Fold in the nuts, cherries, pineapple and celery. Cover first layer of jello that has set with this mixture. Let this set and then add the second layer of jello.

\*Tip: For Xmas lime jello may be substituted for the lemon. Also green and red maraschino cherries may be used for the middle layer.

Beverly Kohn

## HOT GERMAN POTATO SALAD

(From the Pa. Dutch side of the family, which was full of hearty eaters)

Peel, boil, cool and chop bite-sized 12 medium potatoes. Combine dry:  $\frac{2}{3}$  cup sugar,  $\frac{1}{4}$  cup flour, 2 tsp. salt, 2 tsp. dry mustard and a dash of pepper. Add 2 eggs, 1 cup milk and  $\frac{1}{3}$  cup vinegar. Add the vinegar slowly or it will curdle. Bring to boil. While still on stove, add  $\frac{1}{3}$  cup plus 1 tbsp. salad dressing (not mayonnaise). Blend until smooth. Chop in 4 hard-cooked eggs, 3 stalks of celery, and about half an onion. Add potatoes; continue over medium heat until the potatoes are warmed through--about 20 minutes. Serve hot.

Stands up nicely to subdivisions for families of four or six--this serves about twelve. If you don't like division, guess-and-by-gosh to taste.

Vicki Herrman

### HOT POTATO SALAD

8-10 medium potatoes  
1/3 cup chopped onions  
1/3 cup chopped green pepper  
1/3 cup chopped pickles  
2 tbsp. pickle relish  
1/8 cup chopped pimento  
1 tbsp. mustard

1/2 tbsp. celery seed  
1/4 cup chopped celery  
3 boiled eggs, chopped  
2 tbsp. hot sauce  
1 1/2 cups salad dressing (miracle whip)  
1 tsp. pepper  
salt to taste

1. Dice potatoes in large bowl.
2. Combine all ingredients; mix well.
3. Sprinkle top heavy with paprika.

Jayne A. MacLean

Jeff's Salad

1 slice cheese  
2 slices bologna  
    (ham, luncheon meat)  
lettuce

cucumbers  
tomatoes  
cottage cheese

Dice cheese and bologna. Chop lettuce, cucumbers and tomatoes.  
Add cottage cheese. Mix well. Serve with favorite dressing.

NAL Friend

JELLIED DEVILLED EGG SALAD

Put 1 envelope of unflavored Knox Gelatin in 1/2 cup of cold water. Dissolve over boiling water. Remove from heat. Cool and add to:

8 diced hard boiled eggs  
1/4 cup each of diced green pepper and pimiento  
1/2 cup each of diced celery and grated onion  
2 tbsp. lemon juice  
1/2 tsp. worcestershire sauce  
1/4 tsp. cayenne pepper  
1 tbsp. salt  
1/2 pint mayonnaise

Pour into loaf pan. Refrigerate until mixture has set. Unmold and serve on salad greens.

Lorraine Patterson

LIME JELLO SALAD

16 marshmallows	1 8-3/4 ounce can (1 cup)
1 cup milk	crushed pineapple, drained
1 3-ounce lime gelatin	1 cup whipped cream (or pre-
1 8-ounce package cream cheese	pared whipped topping)
	2/3 cup mayonnaise

Melt marshmallows and milk in double boiler. Pour this over gelatin and cheese; blend and add pineapple. Cool until slightly jelled. Add whipped cream and mayonnaise. Pour into mold (2-quart) and refrigerated until firm.

Barbara Wommack



LIME SALAD

Dissolve 1 package lime jello  
14 large marshmallows  
1 1/2 cups hot water

and add

1 small can crushed pineapple  
chill until slightly thick and then blend well.  
4 tbsp. mayonnaise and 1 small package cream cheese.  
Combine with above mixture and beat well in mixer.

Fold in

1 cup chopped pecans and  
1 cup heavy cream (whipped).

Mix all together and chill.

Doris Daniel

LIME WALNUT SALAD

1 pkg. lime jello  
1 cup water

Cook until syrupy. Then add 1 cup cottage cheese, 1/2 cup crushed pineapple, 1/2 cup finely chopped celery and 1/2 cup chopped walnuts. When firm, spread on 1 (3 oz.) pkg. cream cheese with 2 tbsp. lemon juice and 2 tbsp. mayonnaise.

Marguerite Heidenberg

MANDARIN SALAD

1 can mandarins  
1 bag miniature marshmallows

1 small jar sour cream  
1 cup chopped pecans

Mix together marshmallows and sour cream. Fold in mandarins and pecans. Ready to serve.

Marci Blevins

(NIGHT BEFORE) SLAW

3 lbs. cabbage (red & green) grated  
2 or 3 onions sliced thin  
1 cup sugar

Pour over cabbage  
1 cup vinegar  
2 tbsp. sugar  
1 tsp. mustard (powdered)  
1 1/2 tsp. salt  
1 tsp. celery seed

Bring to boil remove from heat, add 1 cup salad oil.

Eleanor Robey

### OH, SO EASY JELLO SALAD

1 6 oz. pkg. Strawberry-Banana Jello  
1 lb. fresh or frozen strawberries (thawed)  
2 or 3 bananas

Dissolve Jello as directed with hot water. If you use frozen strawberries, use the juice for part of the cold water. Measure and add enough water to make 1 3/4 cups. Stir in strawberries and sliced bananas. Pour into mold and chill. Serve with a dab of mayonnaise or salad dressing.

Doris Daniel

### PACIFIC LIME MOLD

Dissolve 1 pkg. (3 oz.) lime jello in 1 cup boiling water. Add juice from 1 can (9 oz.) crushed pineapple; chill until slightly thickened. Beat until frothy. Fold in pineapple, 1 cup creamy cottage cheese, 1/2 cup whipping cream, whipped and 1/4 cup chopped nuts. Chill until firm. Serves 6.

Barbara Sukow

### PENNSYLVANIA POTATO SALAD

Cut 6 strips of bacon in slivers and fry in a skillet until almost crisp. Pour off all but 2 tbsp. of the drippings, and stir in 2 tbsp. sugar, 1 tsp. flour and 1 tsp. salt. Cook over low heat for several minutes. Add 1/4 cup vinegar mixed with 1/2 cup water, and cook, stirring constantly, until the sauce comes to a boil.

Pour the hot sauce over 2 lbs. freshly boiled, peeled, and diced potatoes. Add 1 small onion, chopped, and 1 tbsp. minced parsley, and toss well. Taste and add more salt if necessary. Serve the potato salad warm, garnished with slices of hard-cooked eggs. Serves 6.

NAL Friend

### PINEAPPLE MINT FREEZE

1-20 1/2 oz. can crushed pineapple  
1 envelope (tsp.) unflavored gelatin  
1-10 oz. jar mint jelly  
1 cup whipping cream  
1 tsp. confectioners sugar

Drain pineapple. Reserving syrup. In saucepan, soften gelatin in syrup. Add jelly and dash salt; heat and stir until gelatin is dissolved and jelly melted. If needed, beat to blend jelly. Stir in pineapple. Chill till mixture is thickened and syrupy.

Whip cream with sugar; fold into thickened gelatin mixture. Tint with few drops green food coloring, if desired. Spoon into 8 1/2 x 4 1/2 x 2 1/2 inch loaf dish. Freeze till firm. Let stand at room temperature 10-15 minutes before serving. Unmold; slice and place on lettuce-lined salad plates. Garnish with fresh mint sprigs, if desired. Serves 8.

Doris Daniel



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RAISIN BUTTER PEAR SALAD

raisins  
peanut butter  
canned pear halves

Run raisins through a meat grinder, combine them 1/2 and 1/2 with peanut butter. Roll into balls and place them in pear halves. Garnish them with mayonnaise.

Sally Moorman

SAUERKRAUT SALAD

Drain 1 can (1 lb.) sauerkraut and rinse with hot water, then rinse with cold water. Add 1 green pepper, slivered; 1 can (2 oz.) diced pimento; 1 cup slivered celery and 1 chopped small red onion. Combine 1/2 cup vegetable oil, 2 tbsp. sugar, 1/4 red-wine vinegar, 1 tsp, each salt and paprika and blend well. Pour over vegetables. Chill several hours, then serve with cold meats. Serves 6.

Jesse Ostroff

SAWDUST SALAD

(Mix the following ingredients together and chill)

- 1 package lemon jello
- 1 package orange jello
- 2 cups hot water
- 1 1/2 cups cold water
- 1 medium size can crushed pineapple (drained - save juice)
- 2 diced bananas
- 1 package minature marshmallows (about 2 cups)

Cook the following ingredients until thick:

- 1 cup pineapple juice (I drain what I can from the can of crushed pineapple and finish with water)
- 3/4 cup white sugar
- 1 whole egg - beaten
- 2 tbsp. flour

Cool and spread on top of first mixture.

Whip 1/2 pint of whipping cream and add 8-oz. package of cream cheese. (have cheese at room temp.) Beat together in mixer until smooth. Spread on top of salad and chill.

SEA-FARING SALAD

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1 pkg. lime gelatin  
1 1/2 cups hot water  
3/4 lb. cottage cheese  
    (well drained)  
1/2 tbsp. chopped onion

2 tbsp. horseradish  
1 tbsp. mayonnaise  
1/2 to 1 cup cooked shrimp  
    (either canned or frozen  
    pre-cooked, thawed)

Dissolve the gelatin in the hot water, then put in refrigerator to chill until partially set. Beat until light. Stir in remaining ingredients. Pour mixture into five molds or custard cups, and chill until firmly set. Unmold on lettuce and serve with mayonnaise. Serves 5.

This makes a delicious summer luncheon when served with a hot vegetable and french bread, or it may be used as the fish course for a dinner.

Jayne MacLean

7-UP DELIGHT (SALAD)

1 - 6 oz. lemon jello	1 pkg. miniature marshmallows
1 - 12 oz. 7-up pop	1 - 8 oz. phil. cream cheese
1 - no. 2 C, crushed pine- apple	1 box (2 pkgs.) dream whip
	1/2 c. chopped nuts (pecans)

Make jello with 1 1/2 cup boiling water. Add 7-up. Add pineapple (juice & all). Stir and pour into long pan. Add the layer of marshmallows before jello mixture thickens.

Whip dream whip, add cream cheese to dream whip, and spread on top of marshmallows.

Sprinkle nuts on top. Cover and chill.

Joi Burget

### SHORTCUT FROZEN SALAD

- 1 3-5/8 or 3-3/4 pkg. instant lemon pudding mix
- 1 pint frozen dessert topping, thawed
- 1/2 cup mayonnaise or salad dressing
- 2 tbsp. lemon juice
- 1 1-lb. can (2 cups) fruit cocktail, drained
- 1 cup miniature marshmallows
- 1/4 cup chopped pecans

Prepare pudding mix according to package directions. Blend in dessert topping, mayonnaise, and lemon juice. Fold in remaining ingredients. Turn into 9x5x3-inch loaf pan or 9x9x2-inch baking pan and freeze till firm. Makes 8-10 servings.

Barbara Wommack

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STRAWBERRY NUT SALAD

2 pkgs. strawberry jello  
2 cups boiling water  
2 (10 oz.) pkgs. frozen strawberries  
1 (1 lb. 4 oz.) can crushed pineapple  
3 medium bananas, diced  
1 cup chopped nuts  
1 pt. sour cream

Dissolve gelatin in water. Fold in remaining ingredients except sour cream. Pour 1/2 mixture in 8 x 8 x 2 dish and let set. Spread top with sour cream. Add remaining mixture and congeal.

Ruth Davis

Three Bean Salad

1 can cut green beans  
1 can wax beans  
1 can kidney beans  
1 green pepper  
1 medium size onion  
2/3 cup vinegar  
3/4 cup sugar  
1/2 cup salad oil (Wishbone Italian dressing may be used)  
1/2 tsp. salt  
Dash pepper

Drain and mix green beans, wax beans and kidney beans (rinse kidney beans before adding). Chop green pepper and onion, add to beans. Mix with dressing (vinegar, sugar, salad oil) salt and pepper.

Cover salad and let chill in refrigerator several hours before serving.

NAL Friend



### TROPICAL FRUIT FREEZE

1 can (1 lb.4 oz.) crushed pineapple  
2 cups miniature marshmallows  
2 pkgs. (3 oz. each) cream cheese,  
softened  
1/2 tsp. prepared mustard  
1/2 cup mayonnaise

1 cup heavy cream, whipped  
6 drops red food coloring  
2 cups sliced bananas (2 med. lg.)  
1/2 cup quartered maraschino  
cherries

Combine pineapple with all syrup and marshmallows. Let stand 3-4 hours until most of syrup from pineapple is absorbed. Blend softened cream cheese with mustard and mayonnaise; fold in stiffly beaten cream. Blend in food coloring. Add pineapple-marshmallow mixture, bananas, and cherries. Turn into cans and freeze until firm. Cut bottoms from cans, push out, and cut into slices to serve. Makes 12-14 servings. (7 cups before freezing).


NOTE: Mixture may be frozen in loaf pans, or small tube pan, if desired.

Marguerite Heidenberg

TUNASPIC SALAD

1 can tomato aspic  
1 can tuna fish in water  
(finely chopped)

4 heaping tbsp. mayonnaise  
1 green pepper (finely chopped)

Refrigerate tomato aspic overnight. Divide roll of aspic through its width into 3 equal sections. Take each section, cut it like so:  and lift out each ring.

Mix other ingredients, stuff each ring and pile the rings on top of each other to form a pyramid. Place on lettuce leaves and serve.

Sally Moorman

24 Hour Salad

1 No. 2-1/2 can pineapple chunks  
1 pint heavy whipping cream  
1 lb. colored miniature marshmallows

juice of 2 lemons  
2 eggs  
10 diced maraschino cherries

Put 1/2 of the juice of the pineapple, the eggs and the juice of the lemons in saucepan. Cook over low heat, stirring constantly, until thick. Let cool. Whip the cream. Cut up pineapple, marshmallows (if using large size), and cherries. Fold into whipped cream. Add to cooked mixture and refrigerate overnight. Stir before serving.

Barbara Sukow

VEGETABLE-JELLO SALAD

Prepare a package of lemon gelatin according to directions on box. Add 1 tbsp. vinegar.

Let gelatin get slightly thickened and stir in:

1 half cucumber, peeled and thinly sliced

1 carrot, grated

1 stalk of celery, diced

2 or 3 radishes, partly scraped - but leave some of the red on-slice thin

5 or 6 spring onions - thinly sliced

Place in oblong pan or mold and when firm, slice and serve on lettuce leaves with a dab of mayonnaise.

Judy Merrill

VEGETABLE SALAD HUNGARIAN STYLE

1 lg. pkg. frozen mixed vegetables  
4 egg yolks  
1 tbsp. mustard  
juice of 1/2 lemon

3/4 qt. jar Kraft's Miracle Whip  
2 potatoes  
1 apple  
1 or 2 crispy kosher dills

Prepare frozen mixed vegetables as indicated on the package. Drain them and put aside until cold. Cook potatoes and allow to cool. Put egg yolks, mustard, lemon juice and Miracle Whip in a bowl. Mix well with electric mixer. Cut into small dices the peeled potatoes, peeled apple, and kosher dills.

Put everything in the prepared Miracle Whip. Stir evenly. The Miracle Whip has to cover the diced vegetables. Refrigerate overnight. Serve the next day with cold cuts.

Elemer Kiss

Helen's Wilted Lettuce

1 bunch leaf lettuce  
6 strips bacon - cut to 1/4"  
1 small onion

2 hard boiled eggs  
Vinegar, salt, pepper (to taste)  
added to bacon grease, dilute  
with water

Wash lettuce, tear into smaller pieces, drain. Cut onions into lettuce while bacon is browning in skillet. Scoop cooked bacon over top of lettuce and onion. Bring liquids to boil in skillet and quickly pour over lettuce. Toss and mix well and serve while hot. Sliced, hard boiled egg may be added before liquids or arranged over top of salad after it is mixed - prettier this way.

**Monnie Harvey - NAL Friend**

### YUM YUM SALAD

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2 cups crushed pineapple  
juice of 1 lemon  
1 cup sugar  
2 tbsp. unflavored gelatin

1/2 lb. American cheese (grated)  
1/2 cup cold water  
1/2 pint whipping cream

Stir gelatin into water and set aside to dissolve. Heat pineapple, lemon juice and sugar. Mix the heated pineapple and gelatin thoroughly and place in refrigerator until mixture begins to congeal. Stir grated cheese into mixture and thoroughly fold in whipped cream. Pour the mixture into mold and place in refrigerator until firm. Serve on salad greens and garnish with Yum Yum Salad Dressing.

### YUM YUM SALAD DRESSING

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1/2 cup mayonnaise  
2 tbsp. diced celery

2 tbsp. chopped nuts  
2 tbsp. chopped green pepper

Chop celery, nuts and pepper very fine. Blend ingredients together and serve with Yum Yum Salad.

Mary Fealy



BARBECUE MEAT BALLS

1 1/2 cups bread crumbs  
3/4 cup milk

1 1/2 lbs. ground  
1 tsp. salt  
pepper

Shape into 24 small meat balls or 12 large ones. Put in baking dish.

SAUCE

2 1/2 tablespoons \*worcestershire sauce

1/3 cup vinegar

4 1/2 tablespoons sugar

3/4 cups catsup

3/4 cups water

3/4 cup chopped green pepper

3/4 cup onion

Pour over meat, put in 350° oven for 1 hr.

Carolyn Costa



# MEATS





BARBECUED PORK CHOPS

1 cup water  
1/2 cup vinegar  
1/2 cup ketchup  
1 medium onion, chopped  
1 clove garlic, minced  
2 tbsp. brown sugar

1 tbsp. Worcestershire sauce  
1 tsp. salt  
1/4 tsp. Accent  
1/8 tsp. pepper  
4 pork chops, 1/2-inch thick

Combine all ingredients except chops in saucepan; simmer, uncovered, 15 minutes. Stir occasionally; cool. Pour over pork chops in bowl; refrigerate several hours. Arrange chops in shallow baking pan; pour sauce over. Bake at 350 degrees for 1 hour; baste occasionally. Makes 4 servings.

Stan Jordan

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BARBEQUE

1 lb. ground beef  
1 can corn beef  
1 onion  
1 medium size can of tomato sauce  
1 can of Barbeque sauce (measured in tomato sauce can)  
1 tsp. brown sugar  
1 tsp. vinegar  
salt, pepper & barbeque spice to taste

Fry onions and ground beef, add rest of ingredients and simmer for 1 hour.

Hilda Percosky

BEEF STEW WITH DUMPLINGS

3 lbs. stewing meat  
3 tbsp. cooking oil  
2 cups water  
4 beef bouillon cubes  
8 small white onions  
1 turnip, peeled and cubed  
4 carrots, sliced  
2 green peppers cut in strips  
1/2 tsp. black pepper  
Salt to taste

Brown meat in hot oil in large dutch oven. Add water and bouillon cubes to the well-browned meat. Stir and bring to a boil. Reduce heat, cover and simmer 40 minutes. Add onions and turnip and simmer another 30 minutes. Stir in carrots and green peppers and simmer 30 minutes longer. Season to taste with salt and pepper. Fifteen minutes before serving time, add dumplings. Serves six.

DUMPLINGS

3/4 cup milk  
1/2 tsp. salt  
2 cups biscuit mix

Stir milk and salt into biscuit mix. Drop batter from teaspoon into stew after you have pushed the meat with a wooden spoon into the center of the pot. Let dumplings simmer covered for about 10 minutes.

Sadie Daughtry

Boeuf au Vin

- 1 lb stewing beef
- salt
- pepper
- 1 c. pearl onions (or chopped onion)
- 1 envelope dry beef-mushroom soup mix
- 1 can cream of mushroom soup
- 1 soup can burgundy wine

Brown beef in a small amount of oil in a dutch oven. Add onions, beef-mushroom dry soup, mushroom soup and wine. Mix together. Bring to a boil, then simmer for 2-1/2 hours. Serve over rice or potatoes. (This may be baked in the oven for 3 hours.)

Katie Holwager

BRAISED LAMB SHANKS

4 lamb shanks  
1 tsp. salt  
1/4 tsp. pepper  
2 tbsp. flour  
2 tbsp. fat  
1 cup water  
1 bay leaf  
2 onions - sliced

Salt and pepper the lamb shanks, dredge in the flour. In a 4 quart pressure cooker, add the fat and brown the lamb shanks on all sides. Add the water, bay leaf and onions. Cook under pressure for 45 minutes. Set off the heat for 5 minutes, then reduce the pressure. Serves 4.

Mary Mahler



Braised Liver with Vegetables

Liver, 1 pound  
Seasoned flour, 1/4 cup (\*)  
Fat, 4 tablespoons  
Celery, chopped, 1/2 cup  
Onion, chopped, 1/2 cup  
Bacon, 6 slices

Consomme or soup stock,  
1 1/2 cups  
Salt, 1/2 teaspoon  
Carrots, small, 6  
Potatoes, small, 6  
(1 1/4 pounds)  
Flour, 3 tablespoons

Coat liver with seasoned flour (\*). Heat the fat in a heavy skillet. Brown the liver, celery, and onion. Turn into greased casserole; add consomme and salt. Place strips of bacon on top. Cook, covered, in a moderate oven (350° F.) 1/2 hour. Add raw potatoes, pared and halved, and scraped carrots. Cover and continue baking until vegetables are done--about 45 minutes. Remove cover; continue baking until bacon is crisp and browned. Arrange meat and vegetables on a hot platter. Make a gravy (\*\*) of the liquid in the pan; pour over meat and vegetables. Makes 6 servings.

(over)

(\*) Seasoned Flour

To prepare seasoned flour for coating and dredging, add 1 to 2 teaspoons salt and 1/4 teaspoon pepper to each cup flour; mix thoroughly.

(\*\*) Brown Gravy for Braised Meats

Skim off fat and drain off liquid. Use 2 tablespoons of fat for each cup of gravy required. Add 2 tablespoons of flour for each 2 tablespoons of fat. Blend fat and flour over low heat until it is a rich brown. Stir frequently and take care not to scorch it. Complete the browning before adding the liquid. Remove from heat. Gradually stir in the liquid, preferably cold, allowing 1 cup liquid for each 2 tablespoons fat and flour. In addition to any juice left in the pot after the meat is cooked, the liquid may be water, stock, milk, or vegetable juice. Season to taste with salt and pepper; add a little grated onion if desired. Return to heat and cook, stirring constantly, until thick and smooth.

Annie Lunsford

BROWN-IN-BAG POT ROAST

3-4 lbs. beef for pot roast  
flour

6 small potatoes, peeled; or  
2 large, quartered

6 carrots, pared  
1 envelope dry onion soup mix  
1/3 cup water  
1-10" x 16" Reynolds brown-in-bag

Trim excess fat from meat. Rub meat with flour. Place bag in pan and sprinkle half of onion soup mix on bottom. Put roast in bag and arrange vegetables around roast. Sprinkle remaining onion soup mix over entire surface of roast and vegetables and add water. Tie bag and puncture 6 small holes in top. Cook in 325 degree oven for 2-2 1/2 hours. Pierce with fork to test for doneness. Serves 6-8.

Barbara Sukow

BURGUNDIAN BEEF

3 lbs. beef, rump or round  
1/4 lb. salt pork  
3 cups minced onion  
2 small shallots, diced  
6 peppercorns  
2 bay leaves  
1 tsp tarragon vinegar  
1/8tsp thyme

2 tsp butter  
3 tsp flour  
1/2 carrot, sliced  
1 clove of garlic  
2 tsp minced parsley  
2 tsp minced chervil  
1 1/2 to 2 cups of red wine  
Salt to taste

Dice the salt pork and saute in the butter. Season beef with salt, flour and crushed garlic. Sear thoroughly in the hot fat. Lift out. Add the onion, shallots and carrots. Simmer in the fat till light yellow. Add the other ingredients and the beef. Cook on a very slow fire 3 hours. Remove excess fat and serve. It may be reheated with advantage.

Gabor Szent-Ivany

CHAFING DISH MEAT BALLS

1 1/2 lb. ground chuck  
1 tsp. salt  
1 egg slightly beaten  
1/2 cup bread crumbs  
1/4 tsp. pepper  
1/2 cup milk

2 cups tomato juice  
1/4 cup water  
2 tbsp. flour  
3/4 cup barbeque sauce  
1 can pineapple chunks (drained)

Combine meat, bread crumbs, salt, pepper, egg and milk, blend well, make in small meat balls. In saucepan combine tomato juice and flour until smooth, add barbeque sauce and water.

Cook meat balls in oven about 20-30 minutes (depending on size you make) at 350. Put in sauce and let simmer a short while. Add drained pineapple chunks on top of meat balls after you put in chafing dish.

Hilda Percosky

CORNERD BEEF IN FOIL

3-4 lbs. corned beef  
1/4 cup water  
2 tbsp. pickling spice  
1 small orange, sliced

1 onion, sliced  
stalk celery with leaves  
1 carrot, sliced

Place a large sheet of heavy duty foil in shallow pan. Place beef in center of foil and pour over 1/4 cup water. Sprinkle with spice and arrange orange slices and vegetables over and around the meat. Bring long ends of foil up over meat and seal with tight double fold. Seal other ends, turning them up so liquid cannot run out. Bake at 300 degrees for 4 hours.

NOTE: Corned beef from the supermarket is usually less salty than that from the butcher who may do his own corning and may have it in the brine for several days. It will be deeper and grayer in color if corned for several days. If so, soak the corned beef in water to cover for 30 minutes or longer. Drain well before placing in foil.

Sadie Daughtry



CRANBERRY POT ROAST

2 tablespoons all-purpose flour	4 whole cloves
1 teaspoon salt	2 inches stick cinnamon
1 teaspoon onion salt	1/4 cup water
1/4 teaspoon pepper	1 - 1-pound can (2 cups whole cranberry sauce)
1 3/4 lb. round bone pot roast	1 tablespoon vinegar
2 tablespoons salad oil	

Combine first 4 ingredients; rub onto surfaces of meat (use all of mixture). In \*dutch oven, slowly brown meat on both sides in oil. Add spices and water. Cover tightly; simmer about 2 1/2 hours or till tender. Add more water if necessary. Pour off excess fat. Add cranberry sauce, 2 tablespoons water, and vinegar; cover and cook 10-15 minutes. Pass sauce with meat.

Serves six to eight.

Carolyn Costa

EASY BARBECUE

2 lbs. ground beef  
1/2 cup catsup  
2 tbsp. mustard  
1 tsp. chili powder  
2 tsp. salt  
pepper  
onion

Combine all ingredients in double-boiler. Cook slowly for 1-1/2 hours.

Shirley Paull



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FRENCH FRIED LIVER

Cut liver in strips, 1/2 inch wide. Let stand in 1/2 cup French salad dressing 1/2 hour; drain. Dip in 1 beaten egg; roll in 1 cup cracker crumbs. Fry in deep fat (360) about 2 minutes. Drain.

David Ferguson

GOLDEN MUSHROOM MEAT LOAF

1 tbsp. butter  
1/2 cup chopped onion  
1 can condensed golden mushroom  
  soup, undiluted  
1/4 cup milk  
1/4 cup catsup

1 egg  
1/2 tsp. salt  
1/8 tsp. pepper  
1 cup soft bread crumbs  
2 lbs. ground beef

Heat oven to 350 degrees. In a small saucepan over moderate heat melt butter and cook onion until lightly browned; set aside. Blend together soup, milk and catsup. Measure 3/4 cup of soup mixture into a large bowl and beat it with the egg, salt and pepper. Stir in bread crumbs; allow crumbs to soften about 5 minutes. Stir in cooked onion and the beef; blend well. Turn into an ungreased 9 x 5 x 3 inch loaf pan. Spread remaining soup mixture over top. Bake 45 minutes, or until sauce on top is lightly browned. Remove from oven and let stand about 10 minutes before slicing. Serves 6 to 8.

Barbara Sukow

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GRANDMA PERCOSKY'S HOT DOGS

5-6 hot dogs cut in 1" pieces  
1 can No. 2 tomatoes  
1 tsp. sugar  
Chopped onion  
Chopped green pepper  
Salt & pepper to taste

Brown onion, green pepper and hot dog pieces in butter. Strain tomatoes and add to hot dogs. Add salt, pepper and sugar. Simmer about 15 minutes.

Hilda Percosky

GROUND MEAT STROGANOFF

1 lb. ground beef  
1 small pkg. cream cheese  
2 cans cream of celery soup

1 small onion  
1 tbsp. oregano

Crumble ground meat in skillet. Cook over low heat until meat is done. Cut cream cheese and spread over meat, allow cheese to melt. Add slightly cooked onion and oregano. Spread soup over mixture. If too thick, add a little water. Simmer for 30 minutes over low heat, stirring occasionally.

Serve over cooked noodles.

Ruby Fox

HAM PATTIES

Make use of leftovers; save money.

2 cups ground, cooked ham  
1 cup mashed potatoes  
1 tbsp. chopped onion  
1/4 tsp. dry mustard  
1/4 tsp. salt  
1 egg  
1 tbsp. milk  
1/2 cup fine dry bread crumbs  
3 tbsp. fat or oil

Combine ham with mashed potatoes, onion, mustard and salt. Refrigerate in covered bowl for one hour. Shape mixture into 12 patties. Beat egg; add milk. Dip patties into egg mixture then in crumbs. Fry in hot fat until golden brown on both sides. Makes 12 patties.

Sadie Daughtry

HAWAIIAN SPARERIBS

4 to 5 lbs. spareribs (pork)  
3/4 cup garlic-flavored French dressing  
2 tsps. ginger  
1/2 tsp. salt  
1/4 cup soy sauce  
1/2 cup pineapple juice

Combine dressing, ginger, salt, soy sauce, and pineapple juice. Pour over spareribs and refrigerate overnight. Turn ribs once or twice during the evening.

Next day: Place ribs on rack in roasting pan. Bake at 350 degrees for 2 hours or until done. Baste every 15 or 20 minutes with marinade.

Louise Davis

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MONDAY'S BEEF BARBEQUE  
(~~Made~~ from Sunday's left over roast)

1 to 1/2 lb. cooked beef  
1/2 bottle Hickory Smoked Barbeque Sauce

Put beef through meat grinder. Mix in barbeque sauce and add water if needed for moisture.

I put this in 1 qt. casserole and baked it at 350 about 20 minutes. Meanwhile I made cole slaw and put buttered hamburger rolls in oven to toast.

Menu: Monday's Beef Barbeque on buttered, toasted hamburger rolls, cole slaw, green onion potato chips (put out by Utz), iced tea, peach pie ala mode.

Excellent use for leftover "tough" roast.

Doris Daniel

MORCON

2 lbs. beef  
1/2 cup ground ham  
1/2 cup ground pork  
1 egg  
3 tbsp. grated cheese  
1/2 cup chopped sweet pickles

2 tbsp. chopped ripe olives  
2 tbsp. lemon juice  
1 tbsp. raisins  
1 tbsp. chopped red pimento  
2 hard boiled eggs  
salt and pepper to taste

Have butcher slice meat 1/4" thick. Spread out meat as for a roll. Combine remaining ingredients with the exception of hard boiled eggs and spread over meat. Cut hard boiled eggs into halves and place the halves 2 inches apart on meat. Roll as for a jelly roll. Tie with a string. Place in a kettle and add the following:

2 cups water  
1/4 cup vinegar  
1 onion, sliced  
2 cloves garlic  
few peppercorns

Cook meat roll for 1 hour or until meat is tender. When done, pour off gravy and strain. Slice meat roll and serve with the gravy.

Robert Butler



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MOUNTAIN BARBECUED STEAK

4 cubed steaks  
8 slices of bread

SAUCE

3 tablespoons vinegar  
2 tablespoons water

2 teaspoons Worcestershire sauce

4 tablespoons catsup  
1 1/2 tablespoons melted  
butter  
1/2 teaspoon salt

Combine all ingredients for sauce and heat just to boiling. Pour over steaks. Marinate 15 minutes. Spread bread lightly with butter and remaining barbecue sauce. Add steaks and serve.

Mary Fealy

3 to 4 lbs. chuck roast	1 bayleaf
1 medium onion (cut fine)	1 1/2 tsp salt
1 stalk celery (cut fine)	1 small can mushrooms (stems & pieces)
1 garlic clove	2 tbsp. flour

Trim some fat from the pot roast and melt in a dutch oven. Cut the garlic fine and add to kettle. Sear pot roast on all sides in the fat. Add all other ingredients except mushrooms and flour. Put only the juice from the can of mushrooms in the pot reserving the mushrooms. Cover tightly and simmer for 1 1/2 hours (DO NOT BOIL).

Add enough whole carrots, potatoes and onions to serve family and cook for 30-45 minutes or until tender. Remove and discard bayleaf.

Lift meat and vegetables from the juice to a warm platter. Shake the flour in about 1/2 cup water until dissolved (baby food jar is good for this). Add to juice and stir. Sprinkle generous portion of worcestershire sauce in gravy and add the mushrooms. Keep stirring until gravy thickens.

Delicious when served with hot garlic bread and a finely cut cabbage salad with oil and vinegar dressing. And, of course, a glass of robust burgundy.

Nancy L. Ayer

NORWEGIAN LAMB IN CABBAGE

3 lbs. lamb (shoulder or breast)  
3 lbs. cabbage  
1 tbsp. whole pepper (or more)  
1 tbsp. salt  
2 tbsp. flour  
water

Cut the meat in chunks and wash it in water. Dry and roll in the flour. Put in pot with pepper and salt. Pour boiling water over the meat until it reaches half way up the meat. (The pepper can be tied in a bag made of cheese cloth and removed before serving.) Boil meat approximately 1 hour. Then add the washed and cut up cabbage and continue cooking till tender. Serve with small boiled potatoes.

Gerald Sophar

1 lb. Ground beef  
1 lb. pork sausage  
1 egg beaten  
1/2 cup milk  
2/3 cup cooked rice  
2 tsp. salt  
2 cans tomato juice (2 1/2 cups)  
2 1/2 cups water  
2 tbsp. chopped onions

Brown meat and onions; mix together with egg, milk and rice. Roll into balls. Put into casserole and add tomato juice, water, salt & pepper. Bake in 325 degree oven for 1 1/2 hours.

Vern Van Dyke

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PORK CHOP (PRESSURE COOKER) DINNER

8-10 lean pork chops (quantity depending on number of persons  
being fed)

4 carrots

6 potatoes

1 onion

Salt and pepper to taste

1/2 cup flour

1 1/2 cups milk

While browning pork chops in skillet, salt and pepper to taste. Place pork chops and cleaned vegetables in pressure cooker again seasoning vegetables to taste. Sprinkle over top, 1/2 cup flour (this may vary depending on quantity of other ingredients) add milk and cook together 12 minutes under pressure.

Has a delicious, somewhat cheesey flavor. Ready in minutes.

NAL Friend

PORK PUFFINS

6 double rib pork chops (slit for stuffing)  
Salt and pepper  
1 recipe of Puffin Stuffin' (see below)  
1 pkg. McCormick's Mushroom gravy

Trim fat from chops and melt in a large skillet which as a cover. Brown chops on one side. Remove from skillet and pour off fat. Stuff chops with Puffin Stuffin'. Make the mushroom gravy in the skillet per directions. Add 2 extra tablespoons of water.

Put the chops into the gravy in the skillet, with the unbrowned side down. Put any extra Stuffin' around chops. Baste with gravy so that chops are covered. Cover and simmer slowly 35-45 minutes, or until done. This depends on the thickness of the chops. Serve in skillet.

PUFFIN STUFFIN'

Toss together 3 cups of bread cubes, 1 cup chopped apple, 1/4 cup seedless raisins, 1/2 cup chopped celery and 1/2 cup chopped onion. Add 1 teaspoon of salt and one of poultry seasoning, and 1/4 teaspoon pepper. Moisten with 1/2 cup of warm water.

Nancy L. Ayer

QUICK POT ROAST WITH VEGETABLES

Place a pot roast in pressure cooker. Add salt, pepper, and your favorite soup or spices. Cook for 35 minutes or longer for a larger roast.

Prepare vegetables for cooking. Use the amount that your family needs. Cut potatoes and place on bottom, cut carrots and place on top, then cut cabbage and onion. Put bullion crystals and salt and pepper. Cook for 4 minutes. Cool pressure cooker under water and remove vegetables and serve with roast.

Liz Stanton

ROAST BEEF

3 lb. Beef Roast  
1 1/2 oz. worcestershire  
1 tsp. salt  
1 tsp. garlic salt  
1 tsp. seasoned salt  
1/2 tsp. lemon juice  
1/2 cup cooking wine  
1/2 cup water

Season beef with salt, garlic salt, and seasoned salt. Mix worcestershire, wine, lemon juice and water together. Pour mixed ingredients over beef and let stand at least one hour, **turning** roast on opposite side on the 1/2 hour. Bake at 325 degrees, basting (turn beef every 30 minutes) cook for 1 hour or until done.

Bessie Petteway



ROTISSERIE LEG OF LAMB A LA NELL

Remove all fat from the leg of lamb. Season with salt, pepper and rosemary. Marinate over night using Kraft French Salad Dressing. Place leg of lamb on spit, three inches above the coals. Use the remaining marinade to baste the lamb occasionally while it is cooking. Follow directions included with your rotisserie or a meat thermometer to determine when lamb is done.

Mary Mahler

SAUCY PORK CHOPS

6 pork chops, 3/4 inch thick  
1 medium onion, thinly sliced  
1 10 1/2 oz. can condensed cream of chicken soup  
1/4 cup catsup  
2 to 3 tsp. Worcestershire sauce

In skillet, brown chops on both sides in small amount hot fat; season with salt and pepper. Top chops with onion slices. Combine remaining ingredients; pour over chops. Cover; simmer 45 to 60 minutes, or till done. Remove chops to platter. Spoon sauce over. Serves 6.

David Ferguson

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SAUTEED VEAL KIDNEYS

Remove skin from kidneys.

Cut them in thin round slices. Soak in cold water 10 minutes.

Cut out the hard white fat from the centers.

Wash, drain and wipe the kidney slices.

Saute the kidneys in butter until tender. Add cut up onions to the pan (amount desired) and cook until the onions are soft. Add water to  $\frac{1}{2}$  cover the kidneys and simmer for about twenty minutes.

Henry Gilbert

SPARERIBS - QUICK AND CRISP

Cut spareribs into one-rib pieces and place on broiler pan. Sprinkle with salt, pepper, worcestershire sauce and tabasco sauce. If ribs are frozen, broil 20 minutes; if not frozen, 15 minutes. Turn and sprinkle with salt, pepper and worcestershire. Tabasco on one side is hot enough for most people. Broil on second side until crisp, usually 7 minutes.

Serve with tossed salad and iced tea for a delicious and satisfying supper.

The original recipe was from a Lea & Perrins recipe folder called "Dishes Men Like". It had more ingredients, but this is fast and just as good. Plan on five or six ribs per person. If freezing the spareribs, cut into individual pieces before freezing. There is no need to thaw before cooking. Make the salad while the meat is cooking. Freezer-to-table in 30 minutes.

Nancy L. Ayer

SPINACH MEATBALLS

1 lb. ground beef  
1 medium chopped onion  
1 clove garlic  
1 10-oz pkg. spinach (chopped) cooked and drained.  
1/2 cup fine dry bread crumbs  
1/4 cup grated parmesan cheese  
1 egg beaten  
3/4 tsp. accent  
salt and pepper

Mix, shape into small balls.

Heat 3 tbsps. oil in skillet and brown meat balls. Remove meat balls. Add 2 tbsps flour to oil, blend. Add 1 8 oz. can tomato sauce, 1 1/2 cup water, 1/2 tsp. oregano, 3 tbsps. chopped parsley. Cook 45 minutes. Pour over meatballs.

(To save time pour sauce over meatballs as soon as mixed and place in oven to cook).

Louise Davis

2 lb. flank steak or 3/4" round steak  
1 clove garlic quartered  
1 tbsp. salt  
3 tsp. soy sauce  
1 tbsp. tomato paste  
1 tbsp. vegetable oil  
1/2 tsp. pepper  
1/2 tsp. oregano leaves

Score steak. Mash garlic with salt. Mix well ingredients and rub into steak. Wrap in waxed paper and let stand in refrigerator 5 to 6 hrs. or overnight. Broil 5 to 8 minutes on each side or to desired degree of doneness.

Alma Farabaugh

STUFFED CABBAGE ROLLS

1 lb. ground beef  
1/4 lb. ground pork  
2 teasp. salt  
1/2 teasp. pepper  
3/4 cup cooked rice  
1 small onion, grated  
2 (8-oz.) cans Hunt sauce  
12 large cabbage leaves  
1/4 cup brown sugar  
1/4 cup lemon juice or vinegar

Combine meat, salt, pepper, rice, onion, and one can Hunt sauce. Blanch cabbage leaves by covering them with boiling water for 3 to 4 minutes; drain. Place equal portions of meat mixture in center of each cabbage leaf. Fold ends over, roll up, and fasten with toothpicks. Mix remaining can of Hunt sauce with brown sugar and lemon juice; pour over rolls. Simmer, covered, 30 minutes, basting occasionally; uncover and continue cooking 30 minutes. Makes 6 servings.

Alma Farabaugh

STUFFED GREEN PEPPERS

1 1/4 cups of rice  
peppers (to the amount needed)  
ground beef  
celery leaves (cut-up)  
parsley  
garlic salt  
tomato juice with sugar or canned tomatoes

Grease the casserole dish. Cook rice until all the water is absorbed. Blanch peppers (put them into hot water to cover the peppers--boil 5 minutes). Mix ground beef, celery leaves, parsley, and garlic salt, and rice together. Put in tomato juice or canned tomatoes. Put mixture into peppers. Put peppers into casserole and bake 1 hour. Preheat oven to 350 degrees.

Janet Strickling



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STUFFED PEPPERS

5 or 6 large green peppers (washed, tops & seeds removed)  
1 small onion, chopped  
1-1 1/2 lb. ground beef  
1 No. 2 can tomato sauce  
1 cup cooked rice  
Salt and pepper  
Dash garlic salt  
1 can cream of celery soup

Parboil peppers for 5 minutes. Brown onion and meat, add tomato sauce and cooked rice. Place peppers upright in buttered baking dish, fill peppers with meat mixture. Pour undiluted soup over peppers. Bake 1 hour at 350.

Hilda Percosky

### STUFFIN' CHEESE FRANKS

1 3/4 cups water or stock  
1/2 cup margarine  
1/3 cup finely chopped onion

7 cups herb seasoned croutons  
10 frankfurters  
5 slices cheese, cut in half

Place water, margarine and onion in large saucepan. Bring to boiling point; remove from heat. Add croutons all at one time; toss lightly until croutons are evenly and thoroughly moistened. Cut frankfurters lengthwise almost in half. Place 2 frankfurters side by side on a square of aluminum foil. Shape about 1/2 cup stuffing to fit into each cut frankfurter. Seal edges of foil tightly and place on baking sheet, sealed edges up.

Bake in moderate oven (350) about 30 minutes. Open aluminum foil packets and place 1/2 slice cheese on stuffing of each frankfurter. Return open packets to oven; bake 2 minutes longer or until cheese is melted. Serves 5.

Barbara Sukow

## SWEET AND SOUR PORK

Sweet-and-sour sauce (recipe follows)

Marinade (recipe follows)

2 lbs. lean pork butt; cut in 1-inch cubes.

about 1 cup water

6 tbsp. cornstarch

salad oil for deep frying

1 medium-sized onion, cut in 1-inch chunks

1 cup sliced celery (sliced diagonally about 1/4 inch thick)

6 thin carrots, diagonally sliced 1/8 inch thick

1 inch piece fresh ginger root, peeled and cut in thin slivers. (optional)

12 small sweet pickles

2 green peppers, seeded and cut in 1 inch squares

1 cup pineapple chunks

Prepare sweet-and-sour sauce and marinade.

Place pork in pan with the cold water. Cover, bring to a boil, and simmer until tender (about 15 min.). Drain. Pour marinade over cooled pork; marinate 30 minutes (stirring occasionally), drain.

Dredge pork in the cornstarch.

Heat oil in a large frying pan, or wok, until very hot (about 390).

(over)

Fry pork, a few cubes at a time, until crisp and brown. Remove and drain on paper towels. Keep warm.

Pour off all but 3 or 4 tbsp. oil from pan and reheat until very hot. Toss in onion, celery, carrots, and ginger; stir - fry vigorously 1 minute. Add pickles and pepper; fry 1 minute more.

Return meat to pan and pour in warm sweet-and-sour sauce; stir until thoroughly hot. Serve at once.

### SAUCE

Mix  $\frac{1}{2}$  cup brown sugar, 2 tbsp. cornstarch,  $\frac{1}{2}$  cup cider vinegar,  $1\frac{1}{2}$  cups pineapple juice, and 2 tbsp. soy sauce in a saucepan. Cook over medium heat, stirring, until sauce thickens and becomes clear.

### MARINADE

Combine  $\frac{1}{2}$  cup soy sauce, 2 tbsp. vinegar, 4 tsp. sugar,  $\frac{1}{4}$  tsp. salt, 3 cloves garlic (minced or mashed), and a crushed 1-inch piece of fresh ginger root.

NAL Friend

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SWISS STEAK

3/4 tsp. salt  
Dash pepper  
1/3 cup flour  
2 lb. round steak, cut thick  
2 tbsp. melted shortening  
1/2 onion, chopped  
1/2 green pepper  
2 cups cooked tomatoes  
1 tsp. sugar

Add salt and pepper to flour; pound into steak. Brown in frying pan or electric fry pan with fat; add onion, green pepper, tomatoes and sugar. Cover closely and simmer slowly until meat is very tender, about 2 hours. Add water occasionally if needed. Meat may be cut into pieces for serving. Yield 4 servings.

Hilda Percosky

TONGUE WITH SAUCE

roux 6 tbsp. butter  
4 tbsp. flour  
1 tbsp. brown sugar  
1 cup red wine  
2 tbsp. vinegar  
1/4 cup bouillon  
12 peppers

6 cloves  
6 all spice  
1 bay leaf  
6 julienne lemon peel  
1/2 tsp. salt  
1/4 cup raisins  
2 oz. slivered almonds

Make roux, add brown sugar, red wine, vinegar, bouillon, (to make thick sauce.) Add all the remaining ingredients except raisins and slivered almonds, simmer for 1/4 hour. Strain the sauce add 1/4 cup raisins and slivered almonds. If sauce is too thick add more bouillon and simmer a while till proper consistency. Sauce is ready to pour over the tongue.

### Beef tongue

Place the tongue in the kettle, cover by 5 inches with water and bring to a slow boil. Skim off grayish scum. Add 1 1/2 tsp. salt. Boil for 2 hours until tender. Peel and trim. Slice about 1/2 inch thick. Place on serving dish and pour sauce over it.

Frances Mark



# POULTRY



TURKEY CHICKEN DUCK





TRIPE

2 lbs honeycomb tripe, cut into bite size pieces  
2 onions  
1 cup hot milk  
butter  
salt and pepper

Simmer the tripe and whole onions in salted water for 3 to 4 hours. Drain. Set tripe aside and keep warm. Chop the cooked onions very fine. Add to the hot milk. Season with salt, pepper, butter, and thicken with flour to make thin sauce. Pour sauce over tripe and serve at once.

Henry Gilbert

VEAL PARMESAN

Flour

Salt and pepper

1 1/2 lb. veal round cutlets, sliced in thin strips

2 tbsp. olive oil or butter

1 clove garlic crushed or minced

1 onion, sliced

1 4-ounce can mushrooms

1 cup chicken stock or bouillon cube

3/4 cup dry white wine

1/4 cup tomato juice

1/8 tsp. nutmeg

2 tbsp. chopped parsley

1/2 cup grated Parmesan cheese

Flour, salt and pepper veal. Brown in oil with garlic and onion in electric fry pan at 350 degrees. Add remaining ingredients except cheese; simmer 1 hour at 225 degrees. Sprinkle with cheese; mix. Let set for 10 minutes before serving. Yield 4-5 servings.

Hilda Percosky

VEAL WITH PAPRIKA

2 lbs. veal (leg of veal)  
2 medium size onions  
3 tbsp. butter  
1 tsp. salt

1/4 cup bouillon  
2 tbsp. flour  
1 tbsp. paprika  
1 cup sour cream

Cut veal into 2 inch pieces; sauté onion in butter until soft. Add seasoned meat. Cover and simmer until soft (1/2 hour). Add bouillon, stir in flour, continue simmering for another 5 minutes. Remove from the burner, stir in sour cream, put back on burner and heat thoroughly.

Frances Mark

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ALMOND CHICKEN

1 envelope chicken-gravy mix  
1 can (5 oz.) boned chicken  
2 cup hot cooked rice  
chopped parsley

1 cup light cream  
1/4 cup toasted slivered  
almonds

Put gravy mix in skillet and gradually stir in cream. Cook as directed on envelope. Stir in chicken and almonds and pour over rice. Sprinkle with parsley. Serves 2 or 3.

Marguerite Heidenberg

BAR-B-Q CHICKEN

2 tsp. salt  
1/4 tsp. pepper  
1 1/2 canned tomato juice  
1/4 tsp. cayenne pepper  
1/4 tsp. dry mustard  
1 bay leaf

4 1/2 tsp. Worcestershire sauce  
3/4 cup cider vinegar  
1 tsp. sugar  
3 cloves garlic, minced  
3 tbsp. butter or margarine  
3 medium onions  
2 chickens

Day before, mix barbecue sauce by combining in saucepan, salt, pepper, tomato juice, cayenne, mustard, bay leaf, worcestershire sauce, vinegar, sugar, garlic, and butter. Simmer uncovered 10 minutes. Refrigerate.

About 1 1/2 hours before serving arrange chickens, skin sides down in single layer pan. Sprinkle lightly with some salt and pepper. Arrange onions on chicken, tucking some under wings, legs, etc. Pour on barbecue sauce. Bake uncovered, basting . After 1/2 hour turn; bake, basting often until fork tender. Use 425 degree oven.

Stan Jordan

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BOURBON CHICKEN

1/2 cup soy sauce  
2 oz. Bourbon  
1/2 cup catsup  
1 tsp. ginger  
2 cloves garlic  
1 chicken - cut  
3/4 cup sugar

Mix all together in pan - add washed chicken pieces and simmer about 300 degrees for 1 1/2 hours. Spoon sauce over chicken as it cooks. (Cast iron skillet is best).

David Ferguson

CANTONESE FRIED CHICKEN

1 quart oil deep frying  
3 lbs. chicken, cut up  
2 tbsp. chicken fat  
2 tbsp. soy sauce

1/2 cup stock  
3 slices ginger  
2 tbsp. onions  
1/4 cup wine

Rub fat and soy sauce into chicken. Heat oil and fry chicken until brown. Add stock, wine, ginger, and onions to chicken. Cover. Cook 1/2 hour turning some. Serve with rice.

Bessie Petteway

CHICKEN CHOW MEIN

1 can bean sprouts  
1 can Chinese vegetables  
1 1/2 cups celery (cut up)  
1 1/2 cups onion  
4-5 chicken breasts cut in pieces  
2 tbsp. molasses  
1 1/2 tsp. ginger  
2 beef cubes  
1 tbsp. cornstarch (or just enough to thicken)  
3 tbsp. soy sauce

Place chicken in pot and cover with water (or cook in pressure cooker with celery and onions). Place onions and vegetables in pot with water, add molasses and ginger. Drain sprouts and vegetables, place in water to make crisp, drain and add to other mixture. Thicken with cornstarch. Add soy sauce. Bone and skin chicken and add pieces to mixture. Simmer ten minutes. Serve over rice or noodles.

NAL Friend



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CHICKEN DUMPLINGS

2 cups flour  
1/3 cup shortening  
2 tsp. baking powder  
1 tsp. salt  
Enough sweet milk to make soft dough

Make up and let stand for a while. Roll as thin as possible and cut in squares. Use large container for chicken broth. Drop layers of dumpling squares in boiling broth and allow to boil over each layer before adding another layer. Cover and cook 12 minutes. Season with milk and butter if desired.

Sadie Daughtry

CHICKEN LIVERS PIMPOLAISE (BRITANY)

Cook 2 tbsps chopped onion in bacon drippings until tender. Add 1 pound chicken livers dredged in flour and cook 3 minutes.

Add 1/2 cup red wine (or cream if preferred) parsley, dash of thyme, salt, and pepper to taste. Cook 7 minutes.

Louise Davis

### CHICKEN OREGANO

3 lb. broiler, cut up  
1 1/2 tsp. salt  
1/2 cup flour  
1/8 tsp. pepper  
1/4 cup shortening

6 oz. can orange juice concentrate  
1/2 tsp. nutmeg  
2 tbsp. brown sugar  
1/2 tsp. oregano

Sprinkle chicken with one teaspoon salt. Mix flour, remaining salt, pepper. Dredge chicken pieces with flour mixture. Brown chicken in hot shortening. Drain excess fat. Combine orange juice concentrate, nutmeg, brown sugar, oregano, and 6 ounces of water (using the juice can to measure). Add to chicken. Cover. Simmer 1/2 hour turning occasionally. If sauce should become too thick, add a little additional water. Serve with hot cooked rice.

Carolyn Costa

### CHICKEN PARMESAN

1 - 2 1/2 to 3 lbs. frying chicken,  
cut up  
1 cup dry bread crumbs  
3/4 cup grated Parmesan cheese  
1/4 cup chopped parsley

1 clove garlic, minced  
2 tsp. salt  
1/8 tsp. pepper  
1 cup butter or margarine, melted

Mix crumbs, cheese, parsley, garlic, salt and pepper. Dip chicken into melted butter, then into crumb mixture. Coat well. Arrange skin side up in single layer in shallow baking pan. Pour remaining butter and crumbs over chicken. Bake uncovered at 350 for 1 hour or until tender. (No turning necessary.) Makes 4-6 servings.

Joi Burget

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Chicken Spaghetti

1 4-lb stewing chicken  
1 lb. spaghetti  
1 med. onion, chopped  
1 med. pepper, chopped  
1 #2 can whole tomatoes

1 can condensed mushroom soup  
1 lb. Velveeta cheese, grated  
Water chestnuts and toasted  
almonds

Simmer chicken until tender. Remove meat from bones and cut in bit size pieces, or smaller. Save broth to cook spaghetti.

Sauce: Saute onion and pepper. Add can mushroom soup, tomatoes and cheese. Simmer until cheese melts, stirring constantly. Add chicken and spaghetti. Add seasonings desired (water chestnuts recommended). Garnish with toasted almonds and pimento strips.

Doris Daniel

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CHICKEN STEWED IN GARLIC SAUCE

Juice of 1 lemon  
1 garlic clove  
1/2 cup butter or margarine  
1/2 tsp. paprika  
salt and pepper

Place all ingredients in bottom of dutch oven. Place cut up pieces of chicken on rack and steam about 45 minutes to 1 hour. Chicken may be browned in juice before serving.

Darlene Hackley

Ham, cheese, chicken and tomatoes are delightful combination.

4 pounds chicken parts  
1/4 cup butter or margarine  
1 cup ham strips  
2 (10 3/4-oz.) cans condensed Cheddar cheese soup  
1/2 cup chopped canned tomatoes  
3 medium onions, quartered  
1/2 tsp. basil, crushed

Brown chicken in butter; remove. Brown ham. Stir in soup, tomatoes, onions and basil; add chicken. Cover: cook over low heat 45 minutes or until tender. Stir now and then. Makes 6 servings.

Sadie Daughtry

1 chicken  
pinch of salt  
3 tbsp. vegetable oil  
2 large onions, diced  
1 pound bananas, sliced  
1/3 cup blanched almond halves  
1 cup rice  
4 1/2 cups beef broth  
1 to 2 tsp. curry powder

Prepare chicken in pieces for 4 servings. Dry and salt the pieces. Heat the oil in large baking dish. Soften the onions in the hot oil. Add the sliced bananas and blanched almonds to the oil and onions and heat briefly. Stir curry powder into the broth and heat in a pan. Put the chicken pieces into the baking dish on top of bananas, almonds and onions. Spread the rice over the chicken pieces, and pour the hot curried broth over the rice. Cover the baking dish and bake for 40 minutes at 400. Serve with tossed salad and cold beer.

Joseph Swab



FRICASSEED CHICKEN WINGS

12 chicken wings	4 tbsp. flour
1 medium-sized onion	1 1/2 cups chicken broth
4 whole cloves	1/2 cup evaporated milk
1 bay leaf	1 tsp. lemon juice
1 tsp. salt	1/2 tsp. salt
4 sprigs parsley	1/8 tsp. nutmeg
3 tbsp. butter or margarine	2 tbsp. chopped parsley

Place chicken wings in a heavy saucepan. Add next 5 ingredients and just enough water to cover wings. Cook over medium heat until chicken is fork-tender, about 45 minutes. Remove wings and keep warm. Strain broth. Melt butter in a saucepan over low heat; stir in flour. Gradually add chicken broth, stirring constantly until thickened. Blend in milk, lemon juice, salt and nutmeg; pour over chicken. Top with parsley. Serves 4.

Sadie Daughtry

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OVEN FRIED CHICKEN

1 2 lb. fryer  
4 cups corn flakes  
1 stick butter

Cut frying size chicken into individual pieces. Salt and season to taste. Roll chicken in butter. Roll buttered chicken in crushed corn flakes. Bake for one and one-half hours at 300.

Note: Corn flakes should be crushed before measuring.

Bessie Petteway

# SEAFOOD





QUICK CHICKEN al la KING

Cook  $\frac{1}{2}$  cup chopped onion in 2 tbsp. butter or margarine till tender, but not brown. Blend in one 8-oz. pkg. cream cheese, softened, one  $10 \frac{1}{2}$  oz. can condensed cream of mushroom soup, and dash pepper. Stir in two 5-oz. cans boned cooked chicken, diced (about  $1 \frac{1}{4}$  cup) and one 3-oz. can ( $\frac{2}{3}$  cup) broiled sliced mushrooms, with liquid. Heat to boiling. Add  $\frac{1}{4}$  cup chopped green pepper and 2 tbsp. chopped canned pimento.

Serve over hot biscuits or toast triangles. Serves 6.

Doris Daniel

BONELESS BAKED SHAD

Place shad in roasting pan on a rack sufficiently high to allow 2 or 3 cups of water below the fish. The water must not touch fish. Cover and bake 5 hours at 325° F. Baste frequently. The fish may be browned by removing the cover for the latter part of the cooking time.

Adding a piece of bay leaf, a slice of onion, a slice of lemon with peel, and a stalk of celery to the water gives an interesting flavor. The slow, moist cooking method is designed to dissolve and soften the numerous bones in shad.

Another method is to wrap the shad in bacon strips and bake in a shallow uncovered pan for 6 hours at 275° F

Sue Bull

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CRAB CAKES

Melt:

2 tablespoons butter

Add:

stir & simmer for 3 minutes

2 tablespoons soft bread crumbs

Combine and add:

2 beaten eggs

1/2 cups cream (coffee)

2 cups crab meat

1/2 tsp. dry mustard or

1 tablespoon lemon juice

2 tablespoons chopped parsley

1/2 tsp. salt

1/2 tsp. paprika

Chill this mixture for 2 hrs. Shape into cakes, dust them lightly with bread crumbs. Melt in skillet over quick fire 1 tablespoon butter.

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Brown cakes on both sides, lower the heat and cook the cakes slowly for almost 6 minutes longer.

Carolyn Costa



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CRAB CAKES

2 cups crab meat  
1 egg  
1 cup bread crumbs  
3 tbsp. mustard  
1 tbsp. mayonnaise  
salt and pepper

Blend all ingredients and shape into cakes. Fry in deep fat until golden brown. (Roll in cracker meal to make browner faster).

Darlene Hackley:

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CRAB CAKES

1 can crab meat  
1 egg  
salt and pepper  
2 slices bread - broken into small pieces  
1/4 tsp. dry mustard  
1/4 cup chopped onions  
1/4 cup parsley

Mix all together and roll in bread crumbs. Put in refrigerator. Fry 10 minutes on each side medium slow.

Note: I add 1 tsp. mayonnaise

Vern J. Van Dyke

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CRAB IMPERIAL

2 cups crab meat	1 egg yolk beaten
4 tbsp. butter	1 tsp chopped onion
4 tbsp. flour	2 tsp worcestershire sauce
2 cups milk	1 tbsp. parsley
1/2 tsp dry mustard	1 cup soft bread crumbs
1/2 tsp celery salt	salt & pepper to taste
dash tabasco sauce	

Make sauce of butter, flour, milk and seasonings. Remove from heat and add crab, parsley, onions and most of bread crumbs, keep some for top of crab, mix well and place in shallow open baking dish or shells. Place in broiler and brown. Last few minutes of broiling time, sprinkle on remaining crumbs. Serves 6.

NAL Friend

ESCABECHE

( A fish entree recipe from the Phillippines)

1 med. sized fish - preferably  
a white fish  
1 tsp. salt  
1/2 cup lard  
2 cloves garlic crushed  
1 sweet pepper, cut in narrow  
strips

1 carrot, in thin strips  
4 tbsp. vinegar  
4 tbsp. sugar  
3 tbsp. soya sauce  
2 cups water  
2 tbsp. flour or starch

Sprinkle salt on the clean fish and set aside for ten minutes. Drain and fry in hot lard until brown. Saute the garlic, onion, red pepper, and carrots. Set and prepare the sauce as follows:

Mix vinegar, sugar, soya sauce and water; thicken with flour or starch and cook over low heat until of the desired consistency. Add the sauted vegetable to the sauce and boil 3-5 minutes.

Pour this mixture over the fried fish and garnish with green onions.

Optional: one fresh ginger sliced in thin strips may be added with the sauted vegetables. Gives added flavor to the sauce.

(over)

Escabeche is one of the delectable main dishes of the Phillippines. Recipes from the Philippines are either sweet or tarty. The sauce prepared above is similar to the sweet-sour sauce of Chinese sweet-sour pork.

Carolyn Costa

FRIED SHRIMP

Mix flour, cheese and garlic powder, salt and pepper. Heat oil in skillet. Fry for 2 minutes on both sides. Remove shrimp. Add wine to pan and stir until it bubbles and a thick sauce forms. Pour over shrimp. Use white wine or champagne (dry).

Sue C. Bull

ISDANG SARCIADO

1 3 lb. fish, haddock or white fish  
1 tsp. salt  
lard for deep frying  
3 cloves garlic, chopped  
3 tbsp. lard  
1 cup finely cut onions  
2 cups finely chopped tomatoes  
1 bunch green onions, cut fine

Clean fish and sprinkle with salt. Set aside for 1 hour. Melt enough lard in a frying pan to cover fish. Wipe fish dry and fry over a medium flame until light brown but not overcooked. Place on a hot platter. Sauté garlic in 3 tbsp. of lard until light brown. Add onions and cook until transparent. Add tomatoes and continue cooking until the tomatoes are soft. Add enough water to make the mixture the consistency of chili sauce. Add salt and pepper to taste. Pour over fish and garnish with green onions sprinkled on top of fish.

Robert Butler

1 lb. back fin lump crab meat  
2 eggs  
2 tbsp. mayonnaise  
1 tbsp. horseradish mustard  
1/4 tsp. salt  
1/8 tsp. pepper  
5 drops Tabasco sauce  
1 tbsp. chopped parsley  
Butter for frying

Pick over the meat and combine all ingredients except the butter. Mix together very lightly and form into cakes. Chill for at least a half hour. Fry in butter until brown, turning very gently, because the cakes tend to fall apart.

Bessie Petteway



MAYO CRAB CAKES

1 lb. crab meat  
1 tsp. Old Bay Seasoning  
1/4 tsp. salt  
1 tbsp. mayonnaise  
1 tbsp. Worcestershire sauce  
1 tbsp. chopped parsley  
1 tbsp. baking powder  
1 egg, beaten  
2 slices bread with crust removed

Break bread into small pieces and moisten with milk. Mix ingredients, shape into cakes. Fry quickly until brown.

Darlene Hackley

OYSTER STEW WITH THYME

1/2 tsp. thyme  
1 quart oysters  
1/2 cup butter  
4 cups milk

2 cups cream  
2 tsps. salt  
Freshly ground black pepper

Simmer oysters and their liquor with butter until oysters begin to curl around the edges. Combine and scald milk and cream. Add thyme, salt and pepper. Add to the oysters and simmer for 10 minutes. Do not allow stew to boil. Serves 6.

Rosemary Guthrie

OYSTERS BAKED IN WINE

Butter a baking dish lightly.

Mix 3 cups dry bread crumbs or saltine crumbs with  
1 cup of melted butter.

Put a layer of buttered crumbs in bottom of the baking dish.

Add a layer of oysters, salt and pepper to taste.  
Repeat layers until the crumbs and a quart of oysters are used  
up ( Top layer should be crumbs)

Pour over all 1 cup of white wine.

Bake 20 minutes or so at 450.

Serves 6-8

Shirley Gaventa

PAPA'S CLAM FRITTERS

1 cup Biscuick  
1 cup cold cooked grits  
2 eggs  
1 8 oz. can of clams

Mix all the ingredients together, leaving them lumpy - (if the mixture is smooth, the fritters don't taste right). Cook in lightly oiled electric fry pan at 330 degrees.

Mary Mahler

PESCADO a la MAYONESA

1 medium size white fish  
2 tbsp. salt  
1 tsp. white pepper  
juice of 2 lemons  
4 tbsp. butter  
1 onion sliced

lettuce leaves  
1 cup mayonnaise  
2 hard boiled eggs  
1 small can asparagus  
1 green pepper, cut in rings  
ripe olives

Clean fish, rub with salt, pepper, and lemon juice. Place sliced onion inside fish, top with butter and place under broiler. Cook for 1/2 hour, basting frequently. Arrange lettuce leaves on platter. Place fish on top of leaves and pour mayonnaise over it. Garnish with hard boiled eggs, asparagus tips, green pepper rings and ripe olives. Serve cold.

Robert Butler

SALMON MOUSSE

1 1/2 lb. cooked salmon (flaked)  
1 cup dry vermouth  
2 cups water  
1 tsp. lemon juice (no substitute)  
1 bay leaf  
1 tsp. onion salt  
pinch parsley  
2 cloves

2 envelopes gelatin  
1/2 cup cold water  
1/2 cup mayonnaise  
1/2 cup heavy cream whipped  
1 tsp. salt  
pepper  
pinch of tarragon

Combine the vermouth, 2 cups water, lemon juice, bay leaf, onion salt, parsley, and cloves and simmer for 1/2 hour. Soften the gelatin in 1/2 cup cold water and stir into hot liquid. Strain liquid into large mixing bowl. Chill until mixture thickens.

Combine the flaked salmon with mayonnaise, salt and pepper, tarragon and then fold into the whipped cream. Combine with gelatin mixture. Spoon into a fish mold. Refrigerate until firm. To serve, unmold on platter and garnish with cucumber slices and watercress.

Louise Davis

SALMON PATTIES

1 can (15-16 oz. pink salmon)  
1 egg  
1/3 cup minced onion  
1/2 cup flour  
1 1/2 tsp. baking powder  
1 1/2 cup Crisco

Drain salmon; set aside 2 tablespoons of the juice. In a medium mixing bowl mix salmon, eggs, onion until sticky. Stir in flour and add baking powder to salmon juice and stir into salmon mixture. Form into small patties and fry until golden brown (5 minutes) in hot Crisco. Serve with tartar sauce.

Liz Stanton

SCALLOPED OYSTERS

1 pint oysters  
1 cup grated bread crumbs  
1/2 cup coarse cracker crumbs  
1/2 cup butter  
1 cup oyster liquid  
1 tsp. salt  
1/8 tsp. pepper

Drain and clean oysters. Grease dish and sprinkle bottom with a layer of bread crumbs; mix rest of bread and cracker crumbs and stir in butter; arrange oyster and bread in alternate layers seasoning each with salt and pepper. Pour over oyster liquid. Bake for 30 minutes in quick oven.

Bessie Petteway



SENATOR ELLENDER'S GUMBO

2 1/2 lbs. okra  
1 lb. crab meat  
parsley & onion tops

3 lbs. peeled shrimp tails  
1 pt. oysters

After cutting in small pieces, cook the okra slowly in small pot in about 2 tablespoons of fat until no longer ropy, stirring often to prevent scorching or browning. Add to basic sauce and continue to cook for not less than 20 minutes. Add shrimp and crab meat, and about 10 minutes later, the oysters. Add water to make the sauce of a soupy consistency. Cook for about 20 minutes after the mixture has started boiling. About 10 minutes before serving, add a handful of chopped onion tops and parsley. Serve over rice in soup plates.

(over)

BASIC SAUCE

5 tablespoons fat (vegetable oil or smoked bacon fat)	1 rounded tablespn. flour
2 lbs. onions, chopped fine	3 pieces celery, chopped fine
1 med. bell pepper, chopped fine	1 lemon (use grated rind, then remove white pulpy membrane and chop rest of lemon)
3 pods garlic	2 bay leaves
A few dashes each of Worchester'shire sauce, Tabasco, thyme, McCormick "Season-all"	
Salt to taste	

To the fat, add flour and brown, stirring constantly, to make scorchy-tasting roux. Add the onions, fry slowly until well-browned and reduced to pulp. Add the rest of the ingredients at one time and continue to cook slowly for at least 30 to 45 minutes

Shrimp Creole

About 1 or 1-1/2 lb. shrimp, clean and deveined.

1 can tomatoes

Onions

1 can tomato paste

Green pepper

1 can water Celery

Bud of garlic

Let the above simmer slowly until ingredients are cooked. Add 1 can tomato sauce (to thicken) and simmer slowly. About 10 minutes before serving, add raw shrimp, let simmer until thick and serve over cooked rice. Delicious.

Doris Daniel

SHRIMP DE JONGHE

Shrimp bakes in a robust garlic-butter sauce with bread crumbs and chopped parsley--

1 cup butter, melted  
2 cloves garlic, minced  
1/3 cup chopped parsley  
1/2 tsp. paprika

dash cayenne  
2/3 cup cooking sherry  
5-6 cups cleaned, cooked shrimp  
(4 lbs. in shell)

To melted butter, add garlic, parsley, paprika, cayenne and cooking sherry; mix. Add bread crumbs; toss. Place shrimp in 11 x 7 x 1 1/2 inch baking dish. Spoon the butter mixture over. Bake in slow oven (325) 20-25 minutes or until brown. Makes 6-8 servings.

Carolyn Costa

Shrimp in Sour Cream Sauce

Mix together in sauce pan:

- 2 cans cream of mushroom soup
- 1 c. sliced mushrooms (optional)
- 1/2 c. grated cheese
- 1/2 t. dry mustard.

Heat through. Then add:

- 2 to 3 c. cooked shrimp

Simmer together for 5 to 10 minutes. Then add:

- 1 c. sour cream.

Heat thoroughly and serve with cooked rice. Serves 4.

Doris Daniel

SPICY SHRIMP

1 T. seafood seasoning  
1 tsp. salt  
1/2 cup vinegar  
1/2 cup water  
1 lb. shrimp

Combine first 4 ingredients and bring to a boil. Add shrimp, simmer (covered) for about 10 min. for small shrimp and 20 min. for large. Drain, shell and remove veins.

Shirley Paull

Tuna and Rice

1 c. rice	1 c. chopped celery
3/4 c. (3 oz) boiled mushrooms; save liquid	1/2 c. chopped stuffed olives
2-1/2 c. water, including liquid from mushrooms	2 chicken bouillon cubes
1 t. salt	1 small green pepper
1/4 t. pepper	1 c. (7-oz) tuna; do not drain off oil

Combine, cover, bring to boil. Simmer 20 minutes. It yields 5 to 6 cups. Serves 4.

Place in center of plate and surround with buttered asparagus tips.

Doris Daniel

TUNA CRESENTS

1 can tuna drained\*  
1 can cream of celery soup  
1 stalk celery - diced  
Onion (just enough to taste)  
1/4 cup milk  
1 can crescent dinner rolls

Flake tuna, add celery, onion and 2 tbsp. cream of celery soup, mix well.  
Fill crescent rolls and roll. Bake at 350 for 10-12 minutes or until brown.  
Add milk to remaining soup and heat. Pour over tuna crescents and serve hot.

\*Crab, ham or chicken may be substituted for the tuna.

Hilda Percosky



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TUNA TOUCHDOWN

1 can (1 1/4 cups) condensed cream  
of mushroom soup or cream of celery soup  
1 cup (7 oz. can) drained flaked tuna  
1/2 cup milk  
1 1/4 cups cracker crumbs  
1 cup unsalted cooked green peas (drained)

Preheat oven (375). Blend soup into a 1 quart casserole. Add milk and mix thoroughly. Add tuna, cracker crumbs and peas to soup, stir well. Sprinkle top with remaining cracker crumbs. Bake for 25 minutes or until heated thoroughly.

Hilda Percosky

Tunaburgers

1-7oz. can tuna, drained  
and flaked  
1/2 cup fine fresh bread  
crumbs (2 slices bread)  
1/2 cup chopped celery  
2 tbsp. minced onion

1/3 cup mayonnaise  
2 tbsp. chili sauce  
1 tsp. lemon juice  
4 hamburger buns, toasted  
lettuce  
tomato slices

Combine first 4 ingredients. Blend next 3 ingredients and stir into tuna mixture. Form into 4 patties. Fry in lightly oiled skillet over medium heat about 5 minutes, or until browned. Serve on hamburger buns with lettuce and tomatoes. Makes 4.

NAL Friend

Two-Tiered-Tuna

2 small onions, chopped  
1 green pepper, chopped  
1 8-oz. pkg. noodles  
1 1/2 t. salt  
1/2 t. pepper  
4 T. butter

1-1/2 cans condensed cream of  
mushroom soup  
1 No. 2 can tomatoes  
1 7-oz. can tuna, solid pack  
1/4 t. thyme (approximately)  
1 small pkg. potato chips

Prepare noodles according to package directions. Meanwhile saute onions and pepper in butter. Cool. Add salt and pepper to soup. Grease a 1 qt. casserole and make a layer with half the noodles. Cover with half of the mushroom soup, half of sauteed ingredients, 1/2 can tomatoes, drained, 1/2 of the tuna, drained and flaked. Repeat. Sprinkle thyme over top layer. Top with crushed potato chips. Bake 20 to 25 minutes at 400°F.

Doris Daniel

ASPARAGUS CASSEROLE

1 lg. can asparagus tips  
1 can cream of mushroom soup  
1 cup cheese  
several Ritz crackers

Melt cheese in mushroom soup. Alternate a layer of asparagus with soup mixture for 2 or 3 layers in baking dish. Top with crushed crackers. Heat thoroughly in medium oven.

Ruth Davis

# VEGETABLES





BAKED ASPARAGUS

1 can (14 oz.) asparagus spears or 1 pkg. frozen asparagus, cooked  
4 hard boiled eggs sliced  
1 1/2 c. medium white sauce  
Grated cheese

In greased baking dish on bottom (or first layer) place one half of the asparagus. Add 2 of the sliced eggs, one half of the white sauce and lots of grated cheese. Sprinkle with white pepper and a dash of Worcestershire sauce. Repeat with the other half of the ingredients. Add grated cheese to the top and a sprinkle of paprika. Bake at 350 degrees 25 to 30 minutes or until golden.

Sue C. Bull

BAKED BEANS WITH FRANKS

1 (1 lb. 14 oz.) can Hunt's pork  
and beans  
6 frankfurters, cut in 1-inch  
pieces  
1/2 cup chopped onion

1/3 cup ketchup  
1/4 cup brown sugar or  
molasses  
1 tbsp. prepared mustard

Combine all ingredients in a 1-1/2 qt. baking dish, cover.  
Bake at 300 degrees for 2 hours. Remove cover last 1/2 hour  
of baking, makes 4 servings.

Stan Jordan



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BAKED LIMA BEANS

Soak dry beans over night - cook until done.

Mix together:

8 tbsp. brown sugar  
1 bottle chili sauce  
1 chopped onion  
salt, pepper  
8 strips bacon - fried crisp - broken  
Add bacon grease if desired.

Combine with beans - drained-- but not completely dry. Place in baking dish and bake for short time.

Darlene Hacklèy

BAKED PORK AND BEANS

1 8 oz. can pork & beans	3 tbsp. brown sugar
5 slices of bacon, dried	1/2 tsp. salt
1/4 cup chopped green pepper	1/2 tsp. pepper
1/2 cup chopped onions	2 1/2 tsp. worcestershire sauce
3 tbsp. molasses	1/2 tsp. season all (seasoned salt)

1. Preheat oven to 400 degrees. Grease 1 qt. casserole.
2. In mixing bowl combine all ingredients; mix well.
3. Put in casserole; bake in preheated oven for 1 hour.

Jayne A. MacLean

BAKED TOMATOES AND EGGS

Season 2 cups stewed tomatoes with salt, pepper, butter, and one thinly sliced onion. Place in a buttered baking dish.

Break 6 eggs into the cold tomatoes.

Top with generous covering of bread crumbs.

Dot freely with butter.

Bake in medium oven until eggs are set.

Serve over toast or macaroni.

NAL Friend

BROCCOLI CASSEROLE

2 cups herb seasoned croutons  
3 tbsp. margarine, melted  
2 (10 oz.) pkgs. frozen chopped  
broccoli

1 cup water  
1 tsp. salt  
1 cup (4 oz.) American cheese,  
cubed  
1 (10-1/2 oz.) can condensed  
cream of mushroom soup

Heat oven to 350 degrees. Measure croutons; crush slightly and toss with melted margarine. Set aside. Place broccoli, water and salt in saucepan. Bring to a rolling boil, separating broccoli pieces with a fork. Remove from heat. Drain well; set aside. Place cheese in saucepan; add soup. Cook over medium heat until cheese is melted, stirring frequently. Stir in partially cooked broccoli. Pour into ungreased shallow 1 1/2 qt. rectangular baking dish. Sprinkle croutons mixture over top.

Bake in moderate oven (350) about 20 minutes or until bubbly and hot. Serves 6.

Barbara Sukow

BROILED TOMATOES

6 tomatoes, cut in half  
3/4 cup minced onion  
1/4 tsp. curry powder  
1/4 tsp. sugar

1/4 cup butter  
2 tbsps chopped parsley  
1/2 tsp. salt

Combine onion, curry powder, sugar and salt. Top each tomato half with 1 tablespoon of this onion mixture and 1 teaspoon butter. Broil under medium heat for 8 to 10 minutes. Sprinkle with chopped parsley before serving. Serves 6.

Rosemary Guthrie

BUCKWHEAT NOODLES WITH BECHAMEL SAUCE

1 lb. buckwheat noodles  
2 tsp. oil  
1 carrot (sliced diagonally)  
2 onions (sliced thin)  
1/2 small cauliflower(sliced in flowerettes)  
2 tsp. salt

Sauté onions, carrots and cauliflower in oil. Prepare sauce Bechamel as below. Blend with the vegetables and add salt. Place cooked soba in a covered casserole and pour the vegetable mixture over them. Bake 30-40 minutes in 250 degree oven.

BECHAMEL SAUCE

3 tbsp. wholewheat flour	2 1/2 cups water
3 tbsp. oil	Tamari and salt to taste

Add flour to hot oil and sauté stirring constantly until browned. Cool, add water and cook until thick. Season.

John Hart

Buffet Broccoli

Cook 3 pkgs. frozen broccoli spears in water with 1 t. salt and 1 T. sugar for 2 minutes. Drain. Arrange 1/2 in greased casserole; cover with 4 oz. processed cheese cut in strips. Repeat layers. In saucepan, blend 1 T. flour, 1 t. salt, 1/2 t. pepper and pinch garlic powder. Add 1 c. sour cream; cook on low heat stirring until thickened. Pour over broccoli. Top with 2 c. crushed cornflakes and 1/2 stick melted butter.

Delicious for company supper.

Doris Daniel

(Time saving recipe)

1 can (1 1/2 lb.) of sweet potatoes  
1/3 cup sweet potato juice  
1/2 stick butter  
1/2 tsp. vanilla  
3 tbsp. sugar (granulated or brown)

Cut sweet potatoes into halves, place in bottom of a pan 9x3". Cut slices of butter over potatoes. Mix 1/3 cup of sweet potato juice with vanilla. Pour ingredients into pan. Sprinkle sugar over top. Bake 300 for 30 minutes.

Bessie Petteway



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CAULIFLOWER ( WITH SHRIMP SAUCE)

1 head cauliflower  
1 can frozen condensed cream of shrimp soup (thawed)  
1/2 cup sour cream  
1/2 tsp. salt  
1/8 tsp. pepper  
1/4 cup slivered toasted almonds

Cook cauliflower until tender, drain. Meanwhile blend together shrimp soup, sour cream, salt and pepper in saucepan. Heat - do not boil. Place cauliflower in serving bowl, top with shrimp sauce, then toasted almonds. Makes 4-6 servings.

NAL Friend

CHEESE ASPARAGUS CASSEROLE

2 No. 300 cans asparagus  
3 tablespoons butter  
3 tablespoons flour  
1/4 teaspoon salt  
liquid from cans of asparagus plus  
enough milk to make 2 cups of liquid  
1 to 1-1/2 cups grated mild cheese  
1 scant cup bread crumbs

Melt 2 tbsps butter over low heat or in top of double boiler. Add flour and mix thoroughly. Add salt and liquid. Stir constantly over low heat until mixture thickens. Add grated cheese and allow cheese to melt. Remove from heat. Put aside.

Melt the other tbsp of butter and lightly brown bread crumbs in it. Put aside.

Place contents of one can of asparagus in buttered casserole. Over this pour part of the cheese sauce and one half of the buttered crumbs. Add the second can of asparagus. Pour remaining cheese sauce over this; top top with rest of buttered bread crumbs.

(over)

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Bake in slow oven (300 deg.) until casserole dish is thoroughly heated. It will look good and bubbly. Makes six generous servings.

Rosemary Bugher

CHINESE CABBAGE (CELERY CABBAGE) WITH CREAM SAUCE

1 1/4 lbs. chinese cabbage  
4 tbsp. milk  
2 tsp. salt  
1 tsp. sugar  
3 cloves garlic, sliced (optional)

1 tbsp. cornstarch mixed  
with 1 tbsp. cold water  
1 cup chicken broth  
6 tbsp. peanut oil

Clean cabbage leaves and cut into 2 x 1/2" strips. Heat 4 tbsp. oil in frying pan. Add garlic--then all of the cabbage strips. Stir fry with high heat about 3 minutes until soft. Then add salt, sugar for 1 minute. Drain it in a strainer.

Heat the frying pan with 1 tbsp. oil and the chicken broth until it boils. Add cornstarch paste, milk and another tbsp. oil. Stir well. Remove half of this sauce from pan. Add cabbage to remaining sauce in pan. Mix it well.

Lay the cooked cabbage on platter. Pour the reserved sauce on top and serve. Serves 4-6.

Wei Ping Liao

### CHINESE RICE

Boil and COOL 1 cup regular rice (3 cups cooked). Cook 4 strips bacon in heavy skillet. Remove bacon and lightly saute 1/2 cup chopped onion and 1/2 cup chopped celery. Beat 2 eggs and drizzle around, breaking up pieces as they cook. Add rice and enough soy sauce to make it moist and brown. Crumble bacon, stir and tightly cover. Leave on lowest heat until ready to serve. Serves 6 hungry adults with canned Chow Mein and frozen egg rolls. Some grocers carry Fortune cookies which can be served with orange segments to complete the meal.

Ruth Davis

CITRUS BEAN BAKE

1 can beans & pork in tomato sauce (1 lb. 15 oz.)  
1/4 cup catsup  
3 tbsp. frozen orange juice concentrate  
1/2 cup brown sugar  
1 tbsp. instant minced onion  
1/2 tsp. worcestershire sauce

Combine, place in 1-1/2 qt. casserole dish. Bake, uncovered at 375 degrees for 1 hour and 15 minutes. Stir occasionally. If desired top with orange twists.

Shirley Paull

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CORN FRITTERS

1 17 oz. can corn  
2 1/3 cups all purpose biscuit mix  
salad oil  
1 egg  
syrup

Heat 2-3 inches oil to 375 in heavy skillet. Pour liquid from corn into medium bowl. Add egg and biscuit mix; stir until smooth. Fold in corn. Drop tbsp. of batter in hot oil. Fry to golden brown, turning once. Drain on paper towel. Serve hot with syrup. Makes about 24 fritters.

Marguerite Heidenberg

CORN FRITTERS

1 c. flour sifted  
1  $\frac{1}{2}$  t. baking powder  
1 T. granulated sugar  
1 scant t. salt  
1 egg  
 $\frac{1}{4}$  c. milk  
 $\frac{1}{2}$  c. whole kernel corn (canned), drained  
deep fat for frying  
confectioners' sugar

Resift flour, baking powder, sugar and salt together. Add egg, milk and corn and stir until well blended. Bring deep fat to 350°F and then drop batter into fat by the teaspoonful. Fry until golden brown, turning once to cook evenly. Drain fritters on paper. Place on serving platter and sprinkle with confectioners' sugar. Makes about 16 fritters.

NAL friend



EGGPLANT CAVIAR

1 lge. eggplant  
1 lge. chopped onion  
Salt & pepper to taste

1-2 tbsp. vegetable oil  
1/2 can tomato paste or sauce

Remove stem from eggplant; wash and prick skin on all sides. Place eggplant on foil or pie plate and bake at 350 degrees for 45 min. or until soft. Cool, peel, and chop fine. In a large skillet saute onion in oil. Add chopped eggplant and tomato paste; mix well. Season with salt and pepper to taste. Cover skillet and cook over low heat for 45 min., stirring occasionally. Serve hot as a vegetable or cold on melba toast or squares of pumpernickel bread as an appetizer.

T.T.

FLAVOR-BAKED BEANS

2-1 lb. cans (4 cups) pork and  
beans in tomato sauce

3/4 cup brown sugar

1 tsp. dry mustard

6 slices bacon, chopped  
1/2 cup catsup

Empty 1 can of beans into 1 1/2 qt. casserole; combine brown sugar and mustard and sprinkle half over beans.

Top with other can of beans and sprinkle with remaining brown-sugar mixture, the chopped bacon, and catsup. Bake uncovered in a slow oven (325 degrees) for 2 1/2 hours. Makes 6-8 servings.

Mary Stuart Terres

## FRENCH STYLE BEAN CASSEROLE

2 cans French style beans  
1 can cream of chicken soup  
1 can cream of mushroom soup  
1 can French fried onions  
1/4 cup sherry  
1 cup cheese  
1 can water chestnuts, sliced

Heat soup and cheese together. In a baking dish, add first a layer of beans, soup mixture and water chestnuts. Do this for as many layers as you have ingredients. Heat for about 20 minutes. Then add 1 can French fried onions and heat again for about 15 minutes.

You can make this a simpler casserole by just using beans, mushroom soup and onions.

Ruth Davis

## GREEN AND YELLOW RICE

(This is supposed to serve 8 but it won't because your guest will consume quantities.)

3 cups boiled rice - use any kind - I use precooked.

1/4 cup butter or margarine

4 beaten eggs

1 lb. grated sharp cheddar cheese - grate it at home - don't buy it already  
grated

1 cup milk

1 pkg. frozen, chopped spinach - cooked and drained

1 tbsp. chopped onion

1 tbsp. worcestershire sauce

1/2 tsp. each--marjoram, thyme, rosemary, and salt.

Boil rice to obtain the 3 cups. Melt butter and add to rice - unless you added it as with precooked rice. Beat eggs and grate cheese. Add milk to eggs - then add cheese - then spinach - and mix well, but gently. Add onion, worcestershire, and seasonings. Set aside after placing in 2 qt. casserole. When ready, set casserole, uncovered, in pan of warm water and bake at 350 for 45 minutes. Serves 6?

Carolyn Costa

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GREEN BEAN CASSEROLE

2 packages french green beans  
mushroom soup (condensed)  
1 can onion rings  
1/4 cup milk  
1 tsp. soy sauce  
dash pepper

Stir soup and soy sauce until smooth with milk. Mix half of onions and the beans and bake until bubbly at 350 degrees uncovered and then add rest of onions. Bake for 30 minutes, serves 6.

Marianne Kingston

GREEN BEAN CASSEROLE

1 can green beans  
1 can cream of celery soup  
1 can or 1 box onion rings  
1/2 cup milk

Drain green beans add milk and soup and mix. Bake in 350 oven for 20 minutes. Add onion rings and bake another 10 minutes or until onion rings are done.

Hilda Percosky

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GREEN VEGETABLE CASSEROLE

2 large cans (no.2) all green asparagus  
1 large can (no.2) small party peas  
1 can or 1 c. slivered almonds  
2 cans condensed cream of mushroom soup  
3/4 lb. grated cheddar cheese

Drain liquid from peas and asparagus. Arrange asparagus in bottom of large casserole and pour peas on top. Sprinkle almonds evenly over peas and spoon soup over almonds. Spread grated cheese on top and bake at 350° for about 45 minutes or until cheese is bubbly and beginning to brown on edges.

Good with ham, turkey, chicken or whatever.

Sue C. Bull

GRUMBER POTATO DUMPLINGS (FOR POULTRY)

8 slices bread, dipped in water, squeezed out  
1 small onion, grated  
Flour  
Parsley  
Salt, pepper to taste  
Boiling water  
4 cups cold potatoes, grated (cooked)  
2 eggs

To the bread and seasoning, add potatoes and well-beaten eggs. Form into balls and roll in flour delicately. Drop in salted boiling water or on top of stewing chicken. Cover well and cook for 15 minutes. Try as an accompaniment to stewed chicken on a cold frost day.

Sadie Daughtry



GYPSY VEGETABLE CASSEROLE

1 small eggplant (peeled and cut into fairly large cubes)	3 cloves garlic, minced
1 rounded cup slim carrot strips (2 sm. carrots)	1 tbsp. fresh lemon juice
1 1/4 cups slim celery strips	1 tbsp. dried mint (or if available, 2 tbsp. fresh mint)
1 cup fresh peas (1/2 lb.)	2 tsp. sweet basil
1 pint fresh mushrooms (caps whole, stems sliced)	5 tomatoes (medium size) peeled, seeded, cut into eighths
1/2 head cauliflower (broken into flowers)	1 tbsp. salt
1 green pepper, thinly sliced	1/4 cup chopped fresh parsley
1/4 cup finely chopped onion	1 1/4 cups olive oil (heated)
	2 tbsp. butter
	1/2 lb. fresh green beans

After the vegetables are prepared, combine onion, garlic, basil, mint and lemon juice. Using a 3-quart casserole, baking dish or pan, place the vegetables in layers, distributing the onion-herb mixture, salt and chopped parsley throughout as you add the vegetables. Bring the olive oil to a boil and pour it over the vegetables. Dot top of casserole with butter. Cover casserole with lid or foil. Bake in preheated 350 oven for thirty minutes. Remove lid, baste thoroughly with some of the liquid from casserole, continue baking, uncovered, for another 30 minutes. Serves 6.

Bessie Petteway

HOPPING JOHN

1/4 lb bacon or salt pork  
6 cups cold water  
1 cup dried blackeye peas  
1 cup uncooked rice  
1/4 teaspoon pepper  
Salt to taste

Put the bacon or salt pork into a large saucepan. Add the water and bring to boiling. Reduce heat, cover, and simmer 45 minutes.

Sort and wash the peas. Add gradually to bacon and water so boiling does not stop. Cover pan and simmer 1 1/2 hours more, or until peas are almost tender. Stir occasionally.

Gradually add remaining ingredients. Cover and simmer until rice is soft when pressed between fingers. (If necessary, add more boiling water during cooking.)

Remove bacon to serving plate, slice and keep warm.

Drain pea-rice mixture thoroughly in colander. Cover the colander with a clean cloth and set over hot water until ready to serve.

Serve garnished with parsley, accompanied by bacon.

Melba Bruno

JOLLOF RICE

2 1/2 cup rice  
1 lb. beef (cut in cubes)  
2 1/2 cups chicken (pre-cooked  
and shredded)  
2 onions chopped  
1 can tomatoes

1 small can tomato paste  
1/2 tsp. salt  
dash of pepper  
2 tbsp. cooking oil  
1/2 cup water

Steam rice until it is dry and the grains stand apart. Set aside. Place cooking oil in deep frying pan or sauce pan. Add beef and brown. Add onions and sauté until golden brown. Add tomatoes, tomato paste, water, salt and pepper. Simmer until beef is tender. Add chicken. This would now have the consistency of a thick stew.

Mix half the stew with the rice. Save the other half to dip over the rice when serving.

NAL Friend

KASHA (Buckwheat groats)

1 c. whole buckwheat groats  
1 tsp. salt

1-2 tbsp. butter  
2 c. boiling water

Melt butter in a skillet; add buckwheat groats and salt. Cook for 5 min. over low-medium heat and stir to coat groats with butter. Transfer to sauce pan; add boiling water, stir once, and bring to boil. Cover tightly, reduce heat, and cook without stirring for 20-25 min., until water is absorbed and groats are in separate kernels. Serve with butter in place of rice.

T.T.

NORFOLK NOODLES

(This is a make now and bake later dish which is great for "we girls".)

12 oz. wide noodles  
1 cup fresh parsley, chopped  
1 pt. carton cottage cheese - large curd  
1 pt. carton commercial sour cream  
    (can substitute yogurt)  
1 tbsp. worcestershire sauce  
dash tabasco  
1 bunch green onions chopped. Be sure to use some of the onion tops.  
1/2 cup grated sharp cheese  
1/2 tsp. paprika

Boil noodles according to directions on the package. Drain. While noodles are still hot, mix in all the remaining ingredients except cheese and paprika. Place in a baking dish, preferably shallow. Refrigerate. When ready to bake, top with cheese and paprika. Place in 350 oven, uncovered for 40 minutes or until hot through and cheese is melted. Serves 8.

Carolyn Costa

Oh, so good Spinach

2 c. cooked spinach, or a #2 can chopped and drained	1 c. dry bread crumbs
1 c. chopped celery	1/2 lb. bulk pork sausage
1 medium onion, chopped	1 t. salt
1 egg slightly beaten	1/8 t. pepper
	1/2 c. grated cheese

Combine all ingredients except the cheese in a greased casserole. Sprinkle the top generously with grated cheese and bake in a moderate oven (350-375°) 40 minutes. Serves 6.

Doris Daniel

PILAF

2 oz. mushrooms  
1 Tbl. oregano  
1/4 lb. margarine  
1 cup raw rice  
1 onion chopped  
2 cans beef consommé  
1/4 can cold water

Sauté mushrooms and oregano in margarine. Add and lightly brown rice and onion. Add consommé and cold water. Bake in covered ungreased baking dish 45 min. at 450°

Hint: Cover with foil as liquid bubbles and discolors casserole lid

Ruby Fox



PIQUANT GREEN BEANS

1 1/2 pounds string beans  
4 strips bacon  
2 tbsps. diced pimento  
2 tbsps. red wine vinegar

1/4 tsp. sugar  
1 tbsp. worcestershire sauce  
1/4 tsp. dry mustard  
Tabasco sauce

Steam whole beans for 15 minutes or until tender. Cut bacon into 1/2 inch strips. Saute' until crisp, remove bacon from fat and add to beans. To bacon fat in skillet, add pimento, vinegar, sugar, worcestershire, mustard and 2 drops of tabasco. Bring to a boil, stirring constantly. Pour over beans, mix well. Serves 6.

Rosemary Guthrie



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RICE AND BROCCOLI

2 cups cooked rice  
3 tbsp. butter  
1/4 cup chopped onion  
1/3 cup chopped celery

1 can cream chicken soup  
1/2 cup canned milk  
1 pkg. coated broccoli  
grated cheese

Cook rice and broccoli. Saute onion and celery. Add soup and milk and layer rice, broccoli, sauce, and cheese. Bake at 350 degrees for 30 minutes.

Bill Mitchell

SCALLOPED POTATOES

6 small potatoes thinly sliced (3 cups)  
1/4 cup minced onions  
1/4 cup minced parsley  
3 tbsp. butter or margarine  
2 tbsp. all-purpose flour  
2 tsp. salt  
1/8 tsp. pepper  
1 3/4 cups milk

Melt butter on second, add flour, salt and pepper, blend; add milk. Stir constantly and bring to almost the boiling point. Remove from heat and pour half of mixture over ingredients in casserole. Use remaining potatoes and then add rest of sauce.

Bake at 350 for 1 hour.

Liz Stanton

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SCALLOPED POTATOES WITH ONIONS

4 med-size potatoes  
2 cups scalded milk  
1 onion

1/4 cup flour  
1 t. margarine  
salt and pepper to taste

Place a layer of sliced, raw potatoes in a buttered baking dish. Sprinkle with seasoned flour. Add a layer of thinly sliced onion. Continue layering until all potatoes are used, add butter to the milk and pour over potatoes. Bake covered at 300° to 325° for 1 hour. Uncover and bake 10 to 15 minutes longer.

Marguerite Heidenberg

SOUR CREAM NOODLE BAKE

1 8-oz. pkg. noodles, cooked  
2 tbsp. butter or margarine  
1 lb. ground beef  
1 8-oz. can tomato sauce  
1 tsp. salt  
1/4 tsp. garlic salt  
Pepper  
1 cup cottage cheese  
1 cup sour cream  
1/2 cup chopped green onions  
3/4 cup shredded cheese

Brown ground beef in butter, add tomato sauce, salt, garlic salt, pepper. Cover and simmer 5 minutes. Fold together cooked noodles, cottage cheese, sour cream and onions. Spoon half of the mixture into baking dish, cover with half of the meat mixture. Repeat. Sprinkle with cheese. Bake at 350 for about 30 minutes.

Darlene Hackley

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SPANISH RICE

1/2 cup thinly sliced onion  
1/3 cup diced green pepper  
2 cups minute rice  
1/4 cup butter

2 cups hot water  
2 cups tomato sauce  
1 tsp. salt  
dash pepper

Sauté onion, green pepper, and minute rice. Add remaining ingredients. Mix well. Bring to boil. Then reduce heat and simmer 5 minutes.

Stan Jordan

STUFFED EGG PLANT

1 firm, medium size egg plant  
1½ cups cubed bread + 1/2 cup chopped cooked bacon  
1 small onion, chopped  
1/2 green pepper, chopped (optional)  
dash of parsley  
dash of poultry seasoning (easy on this!)  
salt and pepper to taste

1 cup fine bread crumbs

Wash and slice egg plant in half lengthwise. Place in pan, cover with boiling water and cook until inside is done. Remove gently. Take out inside pulp, being careful not to tear the shell. Set shells aside.

Mash pulp and combine with all the other ingredients except the fine bread crumbs. Put mixture into shells and sprinkle with bread crumbs and a small amount of melted butter.

Bake at 375-400 until crumbs are golden brown. Serve hot.

Helen Butler

STUFFED MUSHROOMS

12 medium mushrooms

2 tbsp margarine

1/4 cup finely chopped green pepper

1/4 cup finely chopped

onion

1/4 tsp salt

Preheat oven to 350°. Wipe mushrooms with damp cloth. Remove stems; chop stems fine.

Heat 1 tbsp margarine in large skillet. Saute mushroom caps, only on bottom, 2 to 3 minutes; remove. Arrange rounded side down, in shallow baking pan.

Heat rest of margarine in same skillet. Saute stems, green pepper and onion until tender - about 5 mins. Season with salt (& pepper); remove from heat.

Divide mixture into mushroom caps. Bake 15 mins. or until heated through.

Rosemary Bugher

STUFFED SQUASH

6 medium squash  
1 lb. ground beef  
1 small chopped onion  
1/2 cups uncooked rice  
Salt and pepper  
1 can tomato sauce  
1 can water

Peel and core squash. Mix all other ingredients and stuff squash shells. Place in covered dish with tomato sauce and water. Cook over medium heat until squash is done about 45 minutes or an hour. Form any left-over meat mixture into balls and drop them as well as the squash necks into sauce.

Darlene Hackley



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SUMMER SQUASH IN BUTTER

Wash. Trim off the two ends. Cut into 1/4 to 1/2 inch slices. Put in kettle with enough water to steam, add salt to taste, and some finely cut onion. Cook until tender, about 10-15 minutes. Drain. Add margarine (or butter) and pepper to taste.

Nancy L. Ayer

### SUNBURST YAM BAKE

2 (17 oz.) cans yams  
1 (13 1/4 oz.) can pineapple tidbits, drained  
1/4 cup orange marmalade  
1 cup miniature marshmallows or 10 large ones

Arrange yams in a circle in a 9" pie plate. Place pineapple in center. Dot yams and pineapple with marmalade. Bake at 350 for 30 minutes. Top with marshmallows. Broil until slightly browned. Serves 6.

Barbara Sukow

SWEET AND SOUR CABBAGE

2 lb. cabbage	2 tbsp. sugar
3-4 cloves garlic, sliced (optional)	2 tsp. salt
3 tbsp. soy sauce	2 tbsp. sesame oil
2 tbsp. brown vinegar	5 tbsp. peanut oil

Clean and cut cabbage leaves into small pieces, about 2 x 1 1/2".  
Cut off spine of leaf.

Heat peanut oil in frying pan with garlic slices. Add in cabbage, stirring quickly over high heat about 3 minutes. When it's soft add salt, sugar and soy sauce. Stir well for 1 minute.

Add vinegar and sesame oil. Stir until thoroughly mixed.  
Serve on a platter. Serves 6.

Wei Ping Liao

SWEET POTATO SOUFFLE

Boil and mash 3 lbs. sweet potatoes. Blend in 3 well beaten egg yolks, 2 tbsp. melted butter, 1 tsp. salt, and 1 cup milk. Fold in 3 well beaten egg whites.

Butter a casserole or ring mold well. Fill with sweet potato mixture. Bake at 350 degree for 45 minutes.

If desired, large size marshmallows can be placed on top of sweet potatoes and returned to oven for the last 15 minutes.

OR

Line pan with walnuts before placing sweet potato mixture, then add sweet potato mixture. Bake 45 minutes. Take from oven and invert mixture onto plate.

Betty Daniel

Sweet Potato Surprise

Cook sweet potatoes and mash well (keep dry). Season with butter, sugar and butter flavoring to taste (the butter flavoring is the secret of its flavor). Place 1/2" to 3/4" banana slices in middle of potato balls. Roll in crushed ginger snaps. Place in baking dish and heat for serving.

Doris Daniel

Half a large tomato, sugar top. Then salt top add a pat of butter and sprinkle with oregano. Cook at 300-325 for 30 minutes.

Marianne Kingston

TURNIP BOATS

Small fresh turnips, one per serving, boiled until just done. Tiny green peas or chopped fresh spinach ( $\frac{1}{4}$  to  $\frac{1}{3}$  the quantity of the turnips) cooked as desired, in separate pot.

To serve, carve the turnips in shape of a tub, a boat, or a wooden shoe. Scoop out appropriate hole in center and fill this with the peas or spinach, sparingly. Makes a nice garnish around a roast.

Shirley Gaventa

BEEF 'N' BISCUIT CASSEROLE

1 to 1 1/4 lbs. ground beef	1/2 to 3/4 tsp. garlic salt
1/2 cup chopped onion or 2 tbsp. instant minced onion	1 can (8 oz.) refrigerated butter- milk or country style biscuits
1/4 cup diced green chiles or green pepper	1 1/2 cups shredded Monterey Jack or Cheddar cheese
1 can (8 oz.) tomato sauce	1/2 cup dairy sour cream
2 tsp. chili powder	1 egg, slightly beaten

Brown ground beef, onion and chiles in large frying pan; drain. Stir in tomato sauce, chili powder and garlic salt. Simmer while preparing dough. Separate biscuit dough into 10 biscuits; pull apart into 2 layers. \*Press 10 biscuit layers over bottom of ungreased 8-or-9-inch square baking pan. Combine 1/2 cup cheese (reserve remaining cheese for topping), sour cream and egg; mix well. Remove meat mixture from heat; stir in sour cream mixture; spoon over dough. Arrange remaining biscuit layers on top; sprinkle with remaining cheese. Bake at 375 for 25-30 minutes or until biscuits are deep golden brown. Makes 4 to 5 servings.

\*I like to bake the bottom layer of biscuits before adding meat mixture so the bottom layer won't be soggy.

Hilda Percosky



**MAIN**

**DISHES**



*Spaghetti*





BEEF STROGANOFF

2-3 lb. round steak cut into thin 2-3" strips	1 med. chopped onion
1-2 tbsp. vegetable oil	1/2 lb. sliced mushrooms
2-3 tsp. salt	1/4-1/2 tsp. pepper
Pinch each thyme, basil, rosemary	1-2 tbsp. flour
1/4-1/2 c. milk	1/2-1 pt. sour cream

In a large skillet saute onions in oil. Add meat, salt, pepper, thyme, basil, rosemary, and mix well. Cover and cook over low-medium heat for 15 min., stirring occasionally. Add mushrooms, mix, cover, and continue cooking another 15 min. Reduce heat, add flour, mix well and gradually add milk. When thoroughly mixed and slightly thickened, very slowly add sour cream. Keep heat very low so that sour cream does not curdle. Serve as soon as sour cream is heated through.

T.T.

CHICKEN AND DRESSING CASSEROLE

1/4 cup dry bread crumbs  
1 tbsp. & 1/4 cup butter  
1/2 cup chopped celery  
1/4 cup chopped onion  
1 tbsp. chopped parsley  
3 cups cubed dry bread

1/2 tsp. salt  
dash pepper  
1 1/2 tbsp. chicken stock  
2 cups diced cooked chicken  
1/2 tsp. poultry seasoning

Preheat oven to 350 degrees. In skillet brown bread crumbs in 1 tbsp. butter until golden. Remove from skillet. Sauté celery, onion and parsley in 1/4 cup butter. Add bread cubes, salt, poultry seasoning and pepper. Sprinkle with chicken stock; toss lightly. Spoon into greased 12 x 8" baking dish or 2 qt. casserole dish. Cover with half of the following custard and then with diced chicken. Pour remaining custard over top. Sprinkle with bread crumbs. Bake until crumbs are well browned. Serves 6.

(over)

Custard for CHICKEN AND DRESSING CASSEROLE

1/2 cup chicken fat  
1/2 cup flour  
1/2 tsp. salt  
2 cups chicken stock  
1/2 cup milk  
2 eggs, slightly beaten

Melt chicken fat (part butter may be used) in large saucepan. Blend in flour and salt. Gradually add chicken stock and milk, stirring constantly, until mixture thickens. Blend a small amount of mixture into beaten eggs; then add to hot mixture in saucepan. Cook over low heat for 3-4 minutes.

\*Tip: Turkey may be substituted for chicken. This is a great way to use leftover turkey from Thanksgiving.

Beverly Kohn

CHICKEN CASSEROLE

2 cups diced chicken  
1/2 cup celery, diced  
1/2 cup green peppers

1/2 cup pimento  
1/2 cup onion  
1/2 cup mayonnaise

Line baking dish with bread cubes (crusts removed). Mix all ingredients and spread over cubes. Beat 1 1/2 cups milk with 2 eggs and pour over all. Spread 1 can of mushroom soup over top and refrigerate over night. Bake 1 hour at 325 for 15 minutes. Before time is up, sprinkle grated cheese over top.

Ruth Davis

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CHICKEN CASSEROLE

4 to 6 c. chopped chicken or turkey (cooked)  
1 c mayonnaise  
1 c slivered almonds  
2 c. chopped celery  
1 c cracker crumbs  
1 small can cut mushrooms  
3 cans condensed cream of chicken soup  
6 hard boiled eggs  
1/2 tsp A-1 sauce  
Dash of worchestershire sauce

Mix thoroughly, put in greased casserole. Add more cracker crumbs on top.  
Bake 400° 30-45 minutes. Serves 10-12.

Sue C. Bull

2/3 cup rice  
2 tbsp. vegetable oil  
1 1/2 tsp. salt  
1 1/2 cups boiling water  
1 bouillion cube  
2 tsp. soy sauce

1 medium onion, chopped  
2 stalks celery, chopped  
1 green pepper, chopped  
1 1/2 cups diced cooked beef,  
veal, (or chicken\*) \*use  
chicken bouillon

Cook rice in hot oil over medium heat until golden brown. Add salt, water, bouillon cube and soy sauce. Cover and simmer for 20 minutes. Add remaining ingredients. Cover tightly and cook 10 minutes more; more water may be necessary but should be absorbed at end of cooking time.

For SHRIMP CREOLE: substitute canned tomatoes for water; use chicken flavored bouillon cube. One pound of green shrimp, cooked and deveined, or 8-12 oz. prepared shrimp.

MARY MAHLER



CHINESE BEEF WITH CABBAGE

3 tablespoons oil or fat  
2 1/2 teaspoons salt  
Dash of pepper  
1/2 - 1 pound flank or round steak  
2 tablespoons chopped onion  
1 clove garlic (optional)  
1 cup tomato juice  
1 pound cabbage, finely sliced  
2 green peppers, chopped  
2 teaspoons soy sauce  
1/4 cup water  
2 tablespoons corn starch

Cut meat with scissors into 1/8-inch strips. Cook in a large skillet with the fat. Add salt, garlic, pepper, and onion. Use a moderate flame and stir constantly until meat is browned. Pour in tomato juice and simmer. Add chopped peppers and cabbage. Cover and cook over low flame for 10 minutes, or until cabbage is just tender. Blend cornstarch, soy sauce, and water, then pour over the cooked mixture. Stir until the juice is thickened. Serve at once, piping hot. Steamed rice is very good served with this dish. Serves 6.

CHINESE HAMBURGERS

Brown 1 lb. ground meat with 1 cup chopped onions and 1 cup celery until onions and celery are tender.

Add 1 tbsp. soy sauce  
1 can cream of mushroom soup  
1 can cream of chicken soup  
2 soup cans of water

Mix well and simmer for 15 minutes.

Place in baking dish. Dot with 1 can chow mein noodles.  
Bake at 325 for 1/2 hour. Serves 4.

Lena Gibney  
(NAL patron from Hong Kong)

CORN AND BEEF BAKE

4 tbsp. butter  
1 medium onion, chopped  
1 medium green pepper, chopped  
1 lb. ground beef  
2 tsp. salt  
1/4 tsp. pepper

2 eggs  
1 can whole kernel corn, drained  
4 medium tomatoes, cut in 1/4" slices  
1/2 cup bread crumbs  
2 tbsp. butter

Heat butter in large skillet. Saute onion and pepper, cook until onion is clear. Stir in ground beef. Cook until brown and crumbly. Remove from heat, add salt and pepper. Beat eggs; stir into meat mixture. Put 1/2 meat into bottom of greased casserole (2-quart). Cover with 1/2 drained corn and 1/2 tomato slices. Repeat. Toss bread crumbs in butter; sprinkle over top. Bake at 375 for 30 minutes. Serves 5-6.

Hilda Percosky

264 My mother served this casserole at a meeting of church deacons one Sunday evening. After all their wives phoned her for the recipe on Monday morning, she named it

Deacons' Delight

- 2/3 6-oz. pkg. of noodles, cooked
- 1 can tunafish, drained
- 2/3 pkg. Velveeta cheese, cut into chunks
- 1 can mushroom soup
- 1 (scant) can water
- 4 tbsp. finely chopped green pepper

Mix together and bake in casserole dish for one hour at 350°. If desired, top with buttered crumbs 15 min. before it's done. Serves 6.

Jayne MacLean

FITZ'S BAR-B-Q- HAMBURGER

- 1 large can tomato sauce
- 1 medium size can tomato puree
- 1 stick of butter or margarine
- 4 large spoons chili powder
- 4 large spoons worcestershire sauce
- 2 large spoons vinegar
- 2 large spoons sugar

Salt and pepper, let simmer for a few minutes

3-4 dash crushed red pepper

Add about 3 lbs. ground hamburger and mash well, stir every few minutes.

Cook about one hour or longer.

Penny Rogers

5 lbs. red (new) potatoes  
1 medium size bunch fresh parsley, finely chopped (may use  
dehydrated if necessary)  
1/2-1 lb. bacon - sliced and browned  
6 eggs - hard boiled  
1-1 1/2 cups finely chopped onion  
Boiling water  
Vinegar  
Nutmeg  
Salt  
Pepper  
Olive Oil

Boil potatoes until done (I always put my eggs in the same pan just long enough before potatoes are done so they are both finished cooking at same time). While potatoes are cooking, chop parsley and onions and set out other ingredients. Peel potatoes while still hot and keep them hot on top of double boiler. The following is done by "layers".

Slice potatoes into large bowl or pan. Sprinkle a layer of onion, parsley, bacon, nutmeg (approximately 1/4 tsp.), vinegar, oil (1/2 tsp. each or every other layer), salt and pepper over potatoes and continue this procedure

over

## 200 A

until all ingredients are used. If potatoes are dry you may want to pour in a "little" hot water about every other layer. "Turn" gently to mix all ingredients well. Place bowl or pan into larger pan of hot water to keep potato salad hot.

2 German Knockwurst per person  
1 case beer  
1 loaf Pumpernickel bread  
1 stick butter

Candle light - preferably coming from pretty bottles that have been candle dripped - soft lighting preferred.

Cook knockwurst and serve dinner to hungry, thirsty appetites. No need for anything else except possibly dessert - an hour later.

Rosemary Bugher (From Fritzie Bried -  
Vienna, Austria & the U. S.)

GROUND BEEF CASSEROLE

Preheat oven to 375 degrees.

Dice and sauté in 3 tbsp. butter till tender:

1 onion

1 1/2 oz. stuffed olives

1/3 green pepper

1/2 bunch celery

1 (2 oz.) can mushrooms

Add:

1 lb. ground beef

Add to the above

1 (8 oz.) can tomato sauce

1/2 can water

salt and pepper to taste

Boil 1 pkg. wide egg noodles until tender.

Place all in a casserole and cover with 1/2 lb. grated sharp cheese.

Bake at 375 degrees for 30 minutes.

Anita Speight



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GROUND MEAT

1 lb. ground beef

Raw potatoes

Raw carrots

1 can vegetable soup

1 can mushroom soup (cream of celery may be substituted)

Crumble and brown beef with salt and pepper. Place half meat, half potatoes and half carrots in dish. Add 1/2 each can soup. Repeat another layer. Add 1/4 cup water. Cover and bake 2 hours at 350.

Liz Stanton and  
Hilda Percosky

### HAMBURGER AND NOODLE CASSEROLE

1 lb. hamburger  
5 oz. noodles  
2 onions  
1 can English peas

1 small bottle olives  
1 can mushroom soup  
1 can tomato soup

Brown hamburger and onions. Cook noodles and drain. Put in dish in this order. Layer or hamburger, tomato soup, noodles, peas, mushroom soup and sliced olives. Make 2 or 3 layers.

Heat slowly (300-325) until bubbly. About 35 minutes.  
Serves approximately 8-10.

Ruth Davis

HAMBURGER CHOW MEIN

1 can 10 oz. cream of mushroom soup  
1 can 10 oz. cream of chicken soup  
1 cup rice (cooked or uncooked)  
1 lb. ground beef  
1 can chow mein noodles

Brown beef, drain off fat. Place in casserole; add chicken soup and stir. Mix in rice and mushroom soup. Bake at 350 for 45 minutes. Sprinkle noodles over top and place back in oven for 10-15 minutes.

David Ferguson

HAMBURGER POT PIE  
ONION PASTRY (DOUBLE CRUST)

2 cups sifted regular flour  
3/4 cup Crisco

1 tsp. onion salt  
1/4 cup cold water

Preheat oven to 400 (for metal pie plate 425). Sift flour before measuring; spoon lightly into nested 1-cup measuring cup and level without shaking down. Cut Crisco into flour with pastry blender or two knives until mixture is uniform. Mix onion salt and water; sprinkle on water a tablespoon at a time; toss lightly with a fork. Work dough into a firm ball with your hands. Divide in half and form two flat circles. On a lightly floured surface roll out bottom crust until 1 1/2 inches larger than inverted 9-inch pie plate. Cut a circle 1-inch larger than inverted 9-inch pie plate. Fold circle in half, lift dough into pie plate. Trim edge. Roll out top crust the same way. Add pie filling (see recipe below) and cover with top crust; trim 1/2" beyond edge. Fold top crust under edge of bottom crust; seal and flute with fingers or fork. Cut slits in top crust. Bake at 400 for 25 minutes.

FILLING

1 tbsp. Crisco  
1 lb. lean ground beef  
1/2 cup chopped onion  
1 can (15-16 oz) green beans, drained or  
2 cups fresh or frozen green beans

1 tsp. salt  
1 tbsp. sugar  
1/4 tsp. pepper  
1/8 tsp. oregano  
1 can (10 oz) tomato soup

(over)

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In a skillet heat Crisco. Add ground beef and onion; cook just until meat is brown. Stir in green beans, soup and seasonsings. Pour filling into pastry lined pie plate. Place top crust over pie filling, and bake as directed above.

Hilda Percosky

HAWAIIAN BAKED PORK

2 cups crushed pineapple (pineapple rings may be used)  
3 medium sweet potatoes  
2 tbsp. brown sugar  
4 shoulder pork steaks, cut into individual servings  
Salt & pepper to taste  
4 strips bacon

Place pineapple in 1 large baking dish or 4 individual ones. Pare and slice sweet potatoes, place over pineapple and sprinkle with brown sugar. Season pork steaks with salt and pepper and place on top of sweet potatoes. On top arrange bacon strips. Cover and bake in moderate oven (350) until sweet potatoes and chops are tender, about 1 hour. Remove cover and increase the temperature to very hot (450) for the last 10 minutes of cooking to brown the steaks and bacon. Serves 4.

Hilda Percosky

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### HOT CHICKEN SALAD

2 cups chicken, cut up  
3 hard-boiled eggs  
1 can cream of chicken soup  
1 cup diced celery  
2 tsp. minced onions  
1/2 tsp. salt

1/4 tsp. pepper  
1 tbsp. lemon juice  
3/4 cup mayonnaise  
2 cups chow mein noodles  
1/2 cup almonds(saute first in butter)

Combine all ingredients. Bake for 25 minutes at 350 degrees or until it bubbles.

Ruth Davis

HOT CHICKEN SALAD CASSEROLES

2 cups cut up chicken  
2 cups thinly sliced celery  
1/2 cup chopped toasted almonds (or peanuts)  
2 tsp grated onion  
1 cup mayonaise  
2 tbsps lemon juice  
1/2 tsp salt

1/2 cup grated cheese  
1 cup crushed potato chips

Combine all of the ingredients at the top left.  
Pile lightly in sea shells or individual baking dishes.  
Then sprinkle with the cheese and the potato chips.

Bake at 450 for 10 to 15 minutes. (6 servings)

Shirley Gaventa



HUNGRY JACK BEEF CASSEROLE

1 lb. ground beef  
1 tsp. salt  
1 16 oz. can pork and beans  
3/4 cup barbecue sauce  
2 tbsp. brown sugar

1 tbsp. instant minced onion  
1 can (9.5 oz.) Hungry Jack  
refrigerated flaky biscuits  
1 cup shredded cheddar cheese

Brown ground beef, drain. Stir in next 5 ingredients and heat 'til bubbly. Pour into 2 quart casserole. Cut biscuits in half to form 20 half circles. Place cut-side-down around edge of casserole. Sprinkle with cheese. Bake at 375 degrees for 25-30 minutes until biscuits are golden brown. Refrigerate any leftovers. Serves 4 to 6.

Barbara Sukow

LASAGNE D' ITALIA

1/2 lb. lasagne noodles	5 6-ounce cans tomato paste.
2 tbsp. oil	2 1/2 cups hot water
2 cloves garlic, minced	2 eggs beaten
1 medium onion, chopped	1 pint cottage cheese (or 1/2 lb. ricotta)
1 lb. ground beef	1/8 cup grated Parmesan cheese
2 1/2 tsp. salt	1/2 lb. Mozzarella or Swiss cheese, sliced
1/4 tsp. pepper	
1/2 tsp. rosemary or basil	
1 tbsp. minced parsley	

Cook noodles in salted water about 15 minutes. Drain. Heat oil in skillet; cook garlic and onion till soft. Add beef and seasonings and cook until crumbly. Add tomato paste and hot water. Simmer 5 minutes Set aside. Blend beaten eggs with cheese (I prefer ricotta). In a baking dish 9x13x2", put a thin layer of the meat sauce, half of the noodles, all of the cheese-egg mixture and half of the Mozzarella cheese. Repeat with half the remaining meat sauce, the rest of the noodles, remainder of the sauce and Mozzarella. Sprinkle with Parmesan cheese. Bake in moderate oven (350) 30 minutes. Let cool 10 minutes before serving. Makes 8 servings.

Hilda Percosky

STUFFING FOR LASAGNE, RAVIOLI, MANICOTTI, ETC.

1 can spinach	12 oz cottage cheese
1 can mushrooms	6 oz. coarsely grated mozzarella
1 can cheddar cheese soup (undiluted)	2 oz. marmite concentrated yeast
8 oz. progresso bread crumbs	extract
5 cubes onion bouillion - crushed	1/2 tsp. basil
1/4 tsp. garlic powder	1/2 tsp. oregano
1/2 cup grated parmesan	4 eggs
8 oz. sour cream	3/4 cup corn oil
	12 - 16 oz. water

Mix all ingredients - cook slowly in double boiler about an hour.  
Serves 8.

George Ratte'

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MACARONI AND CHEESE

1 8 oz. package elbow macaroni  
1 tbsp. butter  
1 tbsp. flour  
1 tsp. salt  
2 1/4 cups milk  
1 1/2 cups grated Cheddar Cheese  
1/2 tsp. paprika

Melt butter, blend in flour and salt, add milk and cook. Stir constantly until thickened. Add cheese and stir until cheese melts. Cook elbow macaroni as directed. Combine cooked elbow macaroni with sauce in a greased casserole. Sprinkle top with paprika. Bake in moderate (375) oven for 25 minutes. Makes 6 servings.

Hilda Percosky

MEAL-IN-ONE CASSEROLE

3/4 lbs. ground beef  
1/4 cup plus 2 tbsp. chopped onion  
1/4 cup plus 2 tbsp. canned vegetable(peas, carrots, mushrooms, etc.)  
1 1/2 cups tomato sauce  
1/2 tsp. salt  
1/2 tsp. parsely flakes  
dash pepper  
1/4 tsp. thyme, oregano, basil, or marjoram  
3/4 cup noodles or macaroni  
1/4 cup shredded cheese (American, cheddar, or mozzarella)

In a skillet place broken-up ground beef and chopped onion. Using medium heat, stir until meat is cooked and onions are glassy looking. Remove from heat and add vegetables, cooked noodles or macaroni, tomato sauce, and seasonings. Mix together lightly. Place entire mixture in a well greased casserole dish. Sprinkle with shredded cheese. Bake at 350 for 20 minutes. Serves 3-4.

MEAT AND POTATO PIE

1 lb. ground beef  
potato buds  
1 egg  
1 tsp. salt  
1/8 tsp. pepper

1 tbsp. minced onion  
1/4 cup catsup  
1 cup milk  
1/2 cup shredded sharp cheese

Mix ground beef, 1 1/4 cup buds, egg, salt, pepper, onion, catsup, and milk. Spread in 9 inch pie pan. Bake at 350 35-40 minutes. Prepare potato buds for 4 servings, pile on meat. Sprinkle on cheese, bake about 3 or 4 minutes, until cheese melts.

Darlene Hackley

4 tsp. flour  
1 1/2 tsp. salt  
Pepper  
2 tbsp. milk  
2 cups diced cooked new potatoes  
2 1/2 tsp. finely chopped onion  
4 slices ham  
4 eggs

In a bowl, combine flour, salt, and pepper. Slowly blend in milk. Add the potato and onions. Heat oil in heavy frying pan. Spread the potato mixture evenly in the pan and cook until potatoes are lightly browned (over medium heat).

Line 4 oven-proofed individual casserole dishes or custard cups with ham slices. Divide the potato mixture among the 4 casseroles. Make a hole in the center of the potato mixture and break an egg into each "nest". Bake in a 325 oven until the egg is cooked as desired. Allow approximately 2--25 minutes for a soft-cooked egg; 30 minutes for a hard-cooked egg. 4 servings.

Sadie Daughtry

1 lb. ground beef  
1 cup chopped onion  
3 1/2 cups fresh tomatoes, chopped  
15 oz. can tomato sauce  
1/2 cup uncooked rice  
2 tsp. salt  
1/4 tsp. pepper  
Few drops Tabasco sauce  
3 cups fresh okra, sliced

Lightly brown beef in large skillet. Add onion; cook until tender but not brown. Add tomatoes and tomato sauce; bring to a boil. Add remaining ingredients, except okra. Cover and simmer 20 minutes.

Stir okra into beef mixture. Cover and simmer until rice is done, 20 to 25 minutes, stirring occasionally. Makes 6 servings.

Sadie Daughtry



PORK CHOP CASSEROLE

Sprinkle:           9 tablespoons uncooked rice over bottom of  
                          9x12 baking pan

Brown:             4 porkchops.   Place on top of rice.

Place on each chop:

    1 slice of tomato  
    1 round slice of green pepper  
    1 slice of onion

Sprinkle over all salt, pepper and garlic to taste.

Pour gently over all:

    1 can beef consomme (NOT beef boullion)

Cover with aluminum foil.

Bake 1 hour at 350. (Uncover last few minutes if desired.)

(Serves four)

Shirley Gaventa

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QUICK IMITATION ENCHALADAS

Pour chili with meat and beans in a baking dish. Sprinkle with chopped onions, grated cheddar cheese and Fritos.

Bake in oven at 350 for 20-30 minutes or until chili is hot and cheese is melted.

Maydelle Stewart

Seafood Casserole

1 med. green pepper (chopped)  
1 med. onion (chopped)  
1 c. celery (chopped)  
1 6-1/2 oz. can crab meat  
2 cans shrimp  
1/2 t. salt  
pepper  
1 t. Worcestershire sauce  
1 c. Miracle Whip salad dressing

Combine ingredients and put into greased casserole. Brown 1 c. prepared bread crumbs in skillet with lump of butter. Put over top of casserole. Bake at 350° for 20 min. Serves 6.

Doris Daniel

SHEPPARD'S PIE (Zapekanka)

2-3 cup mashed potatoes  
1-2 tbsp. vegetable oil  
Salt & pepper to taste  
Dash of nutmeg

1-1/2 lb. ground round steak  
1 lge. chopped onion  
1-2 chopped hard boiled eggs

In a large skillet saute onion in oil. When onion is transparent, add ground beef, salt, pepper, and nutmeg. Mix well and cook until meat loses its red color, stirring occasionally (5-7 min.). Remove from stove and mix in hard boiled eggs. Line large greased pie plate with half of the mashed potatoes. Fill with meat mixture and cover with remaining mashed potatoes. Bake at 375 degrees until lightly browned, 25-30 min. Serve plain or with mushroom sauce.

T.T.

SKILLET MACARONI & BEEF

1 1/2 lbs. ground beef  
1/2 cup minced onion  
1/2 lb. uncooked elbow or salad macaroni (2 cups)  
1/2 cup chopped green pepper  
2 (8-oz.) cans Hunt sauce with Cheese  
1 cup water  
1 teasp. salt  
1/4 teasp. pepper  
1 to 1 1/2 Tablesp. Worcestershire sauce

Brown beef in large skillet. Remove meat from skillet and pour off excess fat, leaving about 2 tablespoons in the skillet. Cook onion, macaroni, and green pepper in meat fat until macaroni is yellow. Return meat to skillet along with Hunt sauce with Cheese, water, salt, pepper, and Worcestershire sauce. Cover and simmer 25 minutes or until macaroni is cooked to suit your taste. Stir occasionally. Makes 6 servings.

Alma Farabaugh

SKILLET SPAGHETTI

1 lb. ground beef  
2 tbsp. fat  
2 tbsp. instant minced onion  
1 tsp. salt  
1/2 tsp. Italian seasonings  
4 oz. dry spaghetti, broken  
(1 1/2 cups)

1 8 oz can tomato sauce  
1 3 oz. can sliced mushrooms  
3 1/2 cups tomato juice  
Parmesan cheese

Brown ground beef in fat in 10-inch skillet. Add onion, salt and Italian seasoning. Arrange spaghetti in a layer over meat. Add tomato sauce and mushrooms with liquid. Pour tomato juice over spaghetti, being sure all is moistened. Cover; simmer on low heat for 30-35 minutes, or until done. Serve with Parmesan cheese, if desired. Makes 4-6 serving.

Joi Burget

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SOUTHERN STYLE LIMAS

2 cans lima beans  
1 medium chopped onion  
2 cups diced ham (canned ham may be used)  
Chopped pimiento

In a casserole, place the two cans of lima beans, but only drain one can. Add onion, diced ham and pimiento. Mix well and bake about 30 minutes in a moderate 350 oven.

This is a good low-cost casserole.

NAL Friend

SPANISH RICE WITH HAMBURGER

1 1/2 lbs. lean ground beef  
2 cups rice  
1 #2 can tomatoes  
1 small onion  
1 small to medium green pepper  
Salt and pepper to taste

Saute ground beef, onion and green pepper in skillet, adding salt and pepper to taste. Cook rice. Combine and add can of tomatoes. Bake in 350 oven for 30 minutes so flavors will blend together. Bread crumbs may be sprinkled on top before baking if you like.

Complete meal when served with a green vegetable or salad and hot bread.

NAL Friend



1 lb. ground beef  
1 4 oz. can mushrooms, drained  
2/3 can French fried onions  
1 can mushroom soup  
1/2 cup sour cream  
1 egg  
1 tsp. celery seed  
1/2 tsp. salt  
1 can Hungry Jack biscuits

Brown ground beef; drain. Mix with mushrooms, French fried onions in 2 1/2-3 quart casserole. Heat mushroom soup; stir in sour cream; pour over meat. Cut biscuits in half; arrange outside down around edge. Add remaining onions. Mix sour cream, egg, celery seed and salt; pour on biscuits. Bake at 375 for 25-30 minutes till golden.

Hilda Percosky

TUNA CASSEROLE

1/2 lb. noodles  
1 small can tuna fish  
1 small can cream of mushroom soup  
1 hard boiled egg  
1/2 cup buttered crumbs

Cook noodles in boiled salt water until tender. Shred tuna fish and mix with noodles. Pour a can of cream of mushroom soup over the noodles and tuna and add the chopped hard boiled egg. Cover the top of the casserole with buttered crumbs and bake in moderate oven 350 degrees for 25-30 minutes.

Janet Strickling

S P E C I A L T I E S





APPLE BUTTER

4 lbs. tart apples  
(I like Stayman apples)  
2 cups apple cider  
4-5 cups sugar

2 tsp. cinnamon  
1 tsp. ground cloves  
1 tsp. ground allspice

Wash apples and cut in quarters. Remove core. Combine apples with the cider in a heavy pan. Bring to a boil. Cover and simmer 20 minutes or until apples are soft. Remove from heat and push apples through sieve or colander. Measure apple pulp and add 1/2 cup sugar for each cup of pulp plus spices. In a heavy based pan, cook the pulp over low heat for 4 hours stirring occasionally or until a spoon of apple butter will stick to a saucer when turned upside down. (I have found that this doesn't take more than 3 hours.) Spoon apple butter in hot sterilized jars and seal at once.

Doris Daniel

1 1/3 cups (5 oz. pkg.) minute rice	1 1/2 cups water
1/2 cup catsup	2 tsp. Worcestershire sauce
1/2 tsp. sugar	1 tbsp. butter
16 chicken livers	1 tbsp. vinegar
16 mushroom caps	Oil, salt & pepper
8 slices of bacon	

Combine rice, water, catsup, Worcestershire sauce, vinegar and sugar in saucepan. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently once or twice with a fork. (Do not stir.) Cover and remove from heat. Let stand 10 minutes. Add butter, mixing lightly. Cut bacon in squares. Place chicken liver, bacon and mushrooms alternately on 4 skewers. Brush with oil and sprinkle with salt and pepper. Broil 7 minutes on first side and 6 on the second. Arrange food on plates. Garnish with parsley. Serves 4.

Bessie Petteway

BURRITOS

1 lb. ground beef  
1 small can green chilis  
garlic powder  
1/2 onion, chopped fine  
salt  
pepper

1 can pinto beans (optional)  
shredded cheddar or monterey jack  
cheese  
1 can tomatoes  
1 tbsp. butter  
10 flour tortillas

Brown ground beef; add 1/2 can green chilis, garlic powder to taste, salt and pepper. Add can of pinto beans.

In saucepan: combine butter, onion, tomatoes, garlic powder, and rest of can of chilis. Bring to boil.

Roll meat and shredded cheese in flour tortillas. Heat oven. Pour tomato sauce over rolled tortillas. Place in oven until cheese melts. (Don't pour tomato sauce over tortillas until just before heating or they will get soggy.)

Nancy Stiltner



### CALIFORNIA GRILL SANDWICHES

For each sandwich have:

- 1 slice toast
- 1 ring pineapple
- 1 long strip bacon
- 1 square slice cheese

While broiler is preheating, fry bacon until just crisp.  
Drain bacon and break each strip in half. Make toast.  
On cookie sheet arrange slices of toast.  
Place pineapple ring on each toast slice.  
Place bacon on the pineapple, and top with slice of cheese.  
Broil sandwiches until cheese is just melted.  
Serve hot.

Shirley Gaventa



CHEESE'N WIENER CRESENTS

8 wieners

8 strips Cracker Barrel Cheddar Cheese

1 can (8 oz.) Pillsbury Refrigerated Quick Crescent Dinner Rolls

Preheat oven to 375. Slit wieners to within 1/2 inch of ends; insert cheese strips. Place on wide ends of triangles; roll up. Place on cookie sheet, cheese side up. Bake at 375 10-15 minutes 'til golden brown. Refrigerate any leftovers.

Hilda Percosky

CHEESE SOUFFLE

Into the blender container put:

1 cup diced cheese  
2 tbsp. butter  
4 tbsp. flour  
1/4 tsp. dry mustard  
1/2 tsp. salt  
5 egg yolks  
1 cup hot milk

Cover and blend on high speed for 15 seconds. Pour into saucepan and cook over low heat, stirring until smooth and thick. Fold in 5 stiffly beaten egg whites. Pour into 1 1/2 qt. souffle dish and bake in a preheated 375 degree oven for 30 minutes. Serve at once. Serves 4.

O. Wilkins

CORN BURGER LOAF

1 (10-oz.) package cream style corn frozen  
in cooking pouch, cooked or 1 (12-oz.) can  
cream style corn, heated  
1/2 cup chopped onion  
3/4 cup chopped celery  
2 tbsp. butter or margarine, melted  
1 lb. ground chuck  
1/2 tsp. salt  
Dash pepper

1 (6oz.) can tomato paste  
2 tbsp. catsup  
1/2 tsp. mustard  
4 individual French bread loaves  
1/2 cup grated Cheddar cheese

Saute onion and celery in butter until tender. Brown chuck; drain off excess fat. Combine meat with onion mixture, salt, pepper, tomato paste, catsup and mustard. Cook over low heat about 10 minutes. Slice tops off French bread loaves. Hollow out loaves to 1/2 inch of outside crust. Fill each with 1/4 meat sauce. Open corn and pour over meat sauce in each loaf. Sprinkle with cheese; place on cookie sheet. Place low under broiler and broil until cheese bubbles. Serve immediately. Makes 4 servings.

Sadie Daughtry.

MOTHER MADELINE'S PIZZA

## Sauce:

4 small cans Hunt's tomato sauce  
1/2 tsp. garlic powder  
1/2 tsp. ground oregano

Cook over low flame for 30 minutes, stir occasionally.

## Dough:

Blend 1 pkg. dry activated yeast (3 to pkg.) use 1 of these three with 1 1/2 cups warm water. Let mixture stand 10-15 minutes. Mix 4 cups (or more if dough is sticky) of unsifted flour, using wooden spoon, slowly add more flour (if needed) and knead.

Roll dough until even and circular after separating the dough into 2 or 3 equal portions (according to how many pizzas you want. Place dough on buttered pizza pans, roll edge. Pour on sauce. Sprinkle Kraft's Cracker Barrell sharp cheese over (1 1/2 pkgs. grated) or any topping you may prefer.

Bake in preheated oven, 400 degrees, 15-20 minutes. Lift with pancake turner to see if crust is done enough on bottom center.

Stan Jordan

PAELLA

1 fryer, about 3 lbs., dressed, disjointed  
1 lb. cooked crabs  
1 cup shelled clams, uncooked  
2 pieces Bilbao sausage  
3 cloves garlic, chopped  
1 med. size onion, sliced  
3 med. size tomatoes  
4 cups cooked rice  
1/4 tsp. pepper  
2 tbsp. paprika  
2 hard boiled eggs  
1 green pepper, cut into rings  
salt to taste  
lard for frying chicken

Fry chicken until tender and nicely brown. When done add chopped garlic, and then onions. Let cook 5 minutes. Add tomatoes, quartered. Season with salt, pepper, and paprika. Combine with clams, Bilbao sausage, cut into 1" lengths, and rice. Cook mixture over a slow fire until the ingredients are well blended. Turn onto a serving platter and

(over)

garnish with sections of cooked crab meat. Arrange green pepper rings around edge of platter and in center of each ring place a slice of hard boiled egg. Serve hot.

Robert Butler

PARTY SANDWICH LOAF

Use 1 unsliced loaf of white bread. With sharp knife, cut into 5 lengthwise slices about 1/2 inch thick. Remove crusts. On waxed paper or serving tray, place 1 slice. Spread with chicken salad. Lay another slice on top of it and spread with shredded lettuce. and sliced tomatoes topped with mayonnaise, salt and pepper. Add another slice and spread with egg salad mixture. Add another slice spread with devilled ham or ham salad. Top these with 5th slice. Gently shape it all into a loaf. Frost top and sides.

For frosting, mix four 3-oz. packages of cream cheese with enough light cream or mayonnaise to make it spread easily. Top with sliced raw carrots and green pepper leaves or other garnishes of your own choice. Refrigerate for several hours so it will slice easily. Makes about 10 slices - more if Sue cuts it.

Lorraine Patterson



SHEER JOI GRITS

1 cup quick-cooking grits  
4 tbsp. butter or margarine  
1/2 tsp. salt  
1 tsp. sugar  
1 1/2 cups water

2 well-beaten eggs  
1 1/2 cups milk  
3/4 cup grated, Cheddar cheese  
Additional cheese and butter  
to taste

Bring 1 1/2 cups water to boil; add the grits, 4 tbsp. butter, salt and sugar and cook until liquid has been absorbed and grits are cooked. Stir frequently. Add eggs, milk and 3/4 cup cheese. Mix well and pour into 2-qt. casserole, well greased. Top with additional cheese and butter and bake at 350 for 1/2 hour.

Leila Moran



SUPPER ON A BREAD SLICE

1/3 cup undiluted evaporated milk  
3/4 lb. ground beef  
1/4 cup very fine cracker crumbs  
1/2 egg  
1/4 cup chopped onion  
1 1/2 tsp. mustard  
3/4 tsp. salt  
1/4 tsp. Accent  
dash pepper  
1 cup grated American cheese  
aluminum foil

Combine ingredients. Cut 1 loaf of French bread in half lengthwise. Open bread up. Spread meat mixture over top surface of bread. Then wrap aluminum foil around crust side of each half, leaving top uncovered. Place on cookie sheet. Bake in 350 degree oven for 25 minutes. Garnish with strips of cheese. Bake 5 minutes longer. To serve cut across diagonally. Serves 4.

NAL Friend

TOAD IN THE HOLE

1 egg  
3 tbsps. butter  
1 slice bread

Cut a circle out of the center of the bread. Fry bread in butter until brown and crisp on one side. Turn it over and break an egg into the circle. Fry over low heat about 5 minutes or until the egg is cooked. Serves 1.

Rosemary Guthrie

# B R E A D S



Biscuits



Rolls



CORN  
BREAD



BAKING POWDER BISCUITS WITH CHIVES

2 cups sifted flour	1/2 cup shortening
1 tbsp. double-acting baking powder	2/3 cup milk
1/4 cup chopped chives	1 tsp. salt

Sift flour with baking powder and salt. Cut in shortening with a pastry blender until the mixture resembles coarse meal. Add milk and chives, stirring until a soft dough is formed. Knead gently on a lightly floured board for 30 seconds. Roll or pat dough 1/2 inch thick. Cut into 12 biscuits. Bake on a baking sheet in a hot oven (425 degrees) for 15 minutes.

Rosemary Guthrie

BANANA BREAD

1 cup sugar  
1/2 cup shortening, crisco  
or margarine  
3 eggs

3 ripe bananas - sliced  
1 pinch salt  
1 1/2 cup flour  
1 tsp. baking soda

Mix first 5 ingredients together well. In separate bowl, mix flour and baking soda. Add to first mixture. Mix well. Bake at 350 degrees for 1 hour in regular bread pan.

Pat Condon

BLUEBERRY-BANANA BREAD

Wash and dry blueberries; toss berries with 2 tablespoons flour  
Sift together 1 3/4 cups sifted flour, 2 tsps. baking powder, 1/2 tsp. salt  
and 1/4 tsp. soda.

Cream 1/3 cup butter (or margarine).

Gradually add 2/3 cup sugar, beat until fluffy and light.

Beat in 2 eggs (one at a time).

Add flour mixture alternately with 1 cup mashed ripe bananas.

Stir in blueberries

Spoon into greased 9 x 5 x 2 1/2 loaf pan

Bake at 350 degrees about 50 minutes or until done.

Louise Davis

BLUEBERRY MUFFINS

14 oz. sugar

12 oz. shortening

8 eggs

1/2 tsp. vanilla

2 lbs. flour

1/4 tsp. salt

3 tsp. baking powder

1 qt. milk

2 cups blueberries (washed)

Blend sugar and shortening well before adding eggs and vanilla. Stir in flour, salt, baking powder and milk, mixing until batter is smooth. Add blueberries and stir lightly. Bake in a lightly greased muffin tin in a 350 degree oven for about 20 minutes. This recipe makes 4 dozen muffins.

NAL Friend



BUCKWHEAT CAKES

1 package dry yeast  
2 cups buckwheat flour  
1 cup wheat flour  
pinch of salt  
little sugar

Disolve yeast in warm water (1 cup), add to flour salt and sugar and stir. The batter should be the consistency of pancake batter so a little more water may have to be added. Let rise and add a pinch of soda with boiling water before baking.

Liz Stanton

CARPENTER'S DINNER ROLLS1st Mixture

1/2 c. boiling water

1/2 c. shortening

1/4 c. sugar

2nd Mixture

1 egg

1/2 c. cold water

1 cake yeast

3rd Mixture

3 c. flour, sifted

1 tsp. salt

1/4 tsp. soda

1/2 tsp. baking powder

After 1st mixture cools (be sure shortening has melted completely) add this mixture and 2nd mixture to 3rd mixture. Beat with a wooden spoon 'til sides leave the bowl and forms into a large ball. Refrigerate overnight or at least 8 hours. Form into any shape you desire, cover with tea towel and let rise 1 hour in warm place.

My favorite way: roll dough on floured board with rolling pen into a large circle. Cut into pie shape wedges (very small ones). Roll on an old fashion clothes pin, beginning at the small end of the dough. Remove clothes pin and place rolls on baking sheet, well greased. Brush melted butter over the top of rolls and let rise 2 hour. Bake in 400 degree oven 'till golden brown.

Sue Bull

314

CJ'S ROLLS

Dissolve

1 yeast cake

1/2 cup cold water

Add to

2 tbsp. sugar

1/2 cup crisco

1/2 cup hot water

1 egg (slightly beaten)

Add to

3 cups flour

1 tsp. salt

Mix all together well and set in refrigerator for at least 1 hour.  
Make into clover leaf rolls and put in greased muffin tin. Bake  
10-12 minutes in hot oven--450 degrees.

Carrie Johnson

CORN BREAD

3/4 cup yellow corn meal  
1 2/3 cups sifted flour  
1 tbsp. baking powder  
1 egg, well beaten

1 cup milk  
4 tbsps ~~malted~~ butter  
1/2 tsp. salt

Mix dry ingredients. Mix egg, milk and butter. Stir all together until lightly mixed. Bake in greased pan (8x8x2) in hot oven (425 degrees) for 30 minutes. Serves 6.

Rosemary Guthrie

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DATE AND NUT BREAD

1 cup pitted dates - cut fine  
1 1/2 tsp. baking soda  
1 cup boiling water  
1 cup nut meats

1 cup sugar  
2 tbsp. salad oil  
2 cups flour  
1 egg

Scald dates with the boiling water, add soda. Beat the egg until light. Add sugar, oil, flour and nutmeats. Bake in bread pan at 350 degrees about 1 hour.

Pat Condon

3 cups all purpose flour  
3 tbsp. baking powder  
3/4 tsp. salt  
1/2 cup brown sugar  
3/4 cup chopped pecans  
1 cup chopped pitted dates  
1 egg, beaten  
1 cup milk  
4 tbsp. melted shortening (or Mazola)

Sift flour, baking powder and salt. Add brown sugar and mix well. Add pecans and dates. Combine egg, milk and shortening. Stir lightly into date-pecan mixture. Bake in an oiled 9x5x3 inch loaf pan at 350 for 1 hour.

Nancy L. Ayer

DONUTS

1 3/4 cups milk  
1/2 cup shortening  
1/2 cup sugar  
1/2 cup mashed potatoes  
1 pkg. dry yeast  
1/2 cup warm water

2 eggs beaten  
1/2 tsp. vanilla  
6 1/2 to 7 cups sifted flour  
1 tsp. baking powder  
2 tsp. salt

Scald milk; stir in shortening, sugar and mashed potatoes. Cool to lukewarm. Blend well. Sprinkle yeast over warm water and stir until yeast is dissolved. Add to lukewarm mixture. Stir in beaten eggs and vanilla. Sift 6 1/2 cups of flour with baking powder and salt. Add gradually to the lukewarm mixture. Mix well after each addition. Add another 1/2 cup of flour if needed. (This is a soft dough) Turn into a greased container; cover, let rise until double in bulk, about 1 1/2 hours. On a well-floured board, roll out dough to 1/2" thickness. Cut with floured donut cutter. After cutting, let rise until double in bulk, about 1/2 hour. Fry in oil at 375 degrees. Drain on absorbent paper. Glaze or shake in bag with sugar and cinnamon. Makes 8 dozen.

Liz Stanton

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DOUBLE CORN SPOONBREAD

3/4 cup stoneground yellow cornmeal  
1 tsp. salt  
1 1/2 cups milk  
4 tbsp. butter (cut up)  
1 can (1 lb.) creamstyle corn  
4 eggs

Into a medium mixing bowl turn cornmeal and salt. Scald milk with butter; whisk into cornmeal mixture. Add corn. Beat eggs until thickened and pale yellow, whisk into cornmeal. Turn into buttered square glass cake dish (9x9x2 inches) or a similar utensil and bake in a pre-heated 350 oven until firm - approximately 30 minutes. Corn will be at bottom and there will be a custard layer at top. Serve at once. Pass butter. Makes 6-8 servings.

NAL Friend



DROP BISCUITS

2 c. sifted flour  
4 tsp baking powder  
1 tsp salt  
4 tbsp shortening  
1 c. milk

Sift flour, baking powder and salt together. Cut the shortening into flour mixture with pastry cutter or whatever. Add milk slowly. This mixture will be soft. Spoon (I use soup spoon) onto greased baking sheet. Bake 400° 'til golden brown.

Sue C. Bull

EGG BREAD

1/2 cup lukewarm water  
2 pkg. dry yeast  
1 cup warm water  
1/2 cup sugar

4 tsp. salt  
8 eggs, unbeaten  
8-9 cups flour  
1/2 cup butter or margarine

In a large bowl dissolve the yeast in lukewarm water. Add warm water, sugar, salt and 4 cups of flour. Beat a few turns, add butter and beat well,. Add additional flour to make a soft dough. Turn out and knead till smooth and elastic. Place in a well greased bowl and let rise till double. Punch down, let rise again till almost double. Turn out and divide into thirds. Shape into loaves and place in greased pans. Let rise till just over double and bake at 375 for 30-40 minutes. Makes 3 loaves.

Marguerite Heidenberg

FRENCH-CANADIAN CREPES (PANCAKES)

In small bowl beat one egg

Add 1/3 cup flour and 1 tsp. sugar. Mix well (mixture will be thick)

Add milk (about 1/3 cup) to make a thin batter (about the consistency of heavy cream).

In hot iron skillet put some butter, spreading it around the skillet.

Add a tbsp. of batter, spreading it around the skillet. When surface dry, turn to cook other side (about 1/2 minute or so).

Remove to warm platter.

Repeat until all batter is used up. This makes a very thin pancake.

Serve with Maple syrup or strawberry jam, blueberry jam or syrup, raspberry syrup or honey.

Louise Davis

HONEYMOON BISCUITS

2 cups sifted flour  
3 tsp. baking powder  
1 tbsp. sugar  
3/4 tsp. salt

3 tbsp. shortening  
1 tsp. grated orange rind  
1 egg, beaten  
1/2 cup milk

Sift dry ingredients; cut in shortening. Add orange rind. Combine egg and milk and add to flour mixture. Stir until soft dough is formed. Turn out on lightly floured board and knead 30 seconds. Shape dough into a long roll and cut in 12 pieces. Roll each piece into a ball. Arrange in greased 8-inch layer pan. Bake in hot oven, 450 degrees for 15 minutes, or until puffed and browned.

Barbara Sukow

HUSH PUPPIES

2 cups corn meal  
1/2 teaspoon soda  
1 egg, beaten  
1 teaspoon salt  
1 cup buttermilk

1 tablespoon flour  
1 teaspoon baking powder  
3 tablespoons finely chopped  
onions

Mix together corn meal, flour, soda, baking powder and salt. Add onion. Mix well. Add milk and beaten egg. Mold mixture into little cakes (about 1 tablespoon each). Fry in deep fat (375°) until well browned (2 to 3 minutes). Drain on paper. Serve very hot. Makes about 3 dozen.

Mary Fealy

325

NUT BREAD

Preheat oven to 350 degrees.

Mix together:

1/2 cup granulated sugar

1 egg

1 1/4 cups milk

1 1/2 cups chopped nuts (black walnuts)

Stir in:

3 cups Bisquick

Beat hard for 30 seconds. Pour into well greased loaf pan (9 1/2 x 5 1/4 x 2-3 3/4"). Bake 45-50 minutes until wooden pick thrust into center comes out clean. A slight crack in top is characteristic. Cool and slice.

Joella Henderson

NUT BREAD "IN THE ROUND"

2 eggs  
1 cup sugar  
1/2 cup butter, melted  
1 cup mashed bananas  
    (2 med.-large)  
2 tbsp. milk  
1 tsp. vanilla

1 tsp. lemon juice  
2 cups sifted all-purpose flour  
1 1/2 tsp. baking powder  
1 tsp. salt  
1/2 tsp. soda  
3/4 cup chopped walnuts

Beat eggs until foamy; beat in sugar and butter. Add banana, milk, vanilla and lemon juice. Sift flour with baking powder, salt and soda. Add to first mixture and blend just until moistened. Stir in walnuts. Turn into well greased and floured can, filling no more than 2/3 full. Bake in a 350 degree oven 60-65 minutes. Let stand in cans 10 minutes, then turn bread out onto wire rack to cool. Makes 2 loaves.

NOTE: Batter measures about 1 qt. This is enough to fill 1 (No. 2 1/2) and 1 (No. 2) can. Or bake in loaf pan about 9 5/8x5 1/2x2 3/4". If top of loaf begins to brown too heavily, cover with a piece of foil the last 10 minutes.

Marguerite Heidenberg



OLD FASHIONED POTATO DOUGHNUTS

2 tbsp. milk	2 1/2 cups sifted flour
1 cup boiling water	4 tsp. baking powder
1 envelope (1/2 pkg) instant mashed potatoes	1 tsp. salt
3 eggs	1 tsp. mace
1 cup sugar	Fat for frying
4 tbsp. soft shortening	cinnamon-sugar mix

Add milk to boiling water; blend in mashed-potatoes mix; cool slightly. Beat eggs, sugar, and shortening together, stir in potatoes; beat until blended. Sift flour, baking powder, salt, and mace together; blend into egg mixture. Chill 1 hour. Roll out dough on floured board until it is 1/4 inch thick and 6 inches wide. Cut into 1/2 inch wide strips. Form strips into knots or twists. Fry in hot fat (375 degrees) until golden brown. Drain on absorbent paper. Place cinnamon-sugar mix in paper bag; drop in doughnuts a few at a time; shake until well coated. Makes 24 doughnuts. Source of Vitamin A, B, and C. 134 calories each.

Liz Stanton



ONION SHORTCAKE

In small mixing bowl beat an egg

Add 1/3 cup sour cream and 1/4 cup dry onion soup mix. Blend well.

Make biscuit dough and place in ungreased 8 inch round pan

Pour sour cream mixture evenly over biscuit dough. (Minced parsley can be sprinkled over shortcake before baking if desired)

Bake at 400 degrees for 20 minutes.

Louise Davis

ORANGE NUT BREAD

2 1/2 cup sifted flour  
1 tbsp. baking powder  
1 1/4 tsp. salt  
1 cup chopped nuts

1 cup milk  
2 beaten eggs  
2 tbsp. melted shortening  
1/2 cup orange marmalade

Mix and sift flour, baking powder and salt. Add nuts. Add milk and eggs and stir lightly so as to moisten. Stir in marmalade and shortening. Pour in well greased baking pan. Bake in moderate oven (350) about one hour.

Joi Burget

2 cups flour (sifted)  
2 tsp. baking powder  
1/2 tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1 cup Libby's pumpkin (8 o'z.)  
1 cup sugar  
1/2 cup milk  
2 eggs  
1/4 cup softened margarine  
1 cup chopped pecans

Sift together first six (dry) ingredients. Combine pumpkin, sugar, milk and eggs in a bowl. Add dry ingredients and margarine. Mix well and stir in nuts.

Grease loaf pan (9x5x3). Bake at 350 for 45-55 minutes or until toothpick in center comes out clean.

Nancy L. Ayer

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PUMPKIN NUT BREAD

3 cups sugar	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
1 cup cooking oil	1 1/2 tsp. salt
2 cups pumpkin	1/2 tsp. allspice
3 1/3 cups flour	2 tsp. baking soda
2/3 cup water	1 cup chopped nuts

Preheat oven to 350. Mix all ingredients, fill 4 greased 1 lb. coffee cans about 1/2 full. Bake 1 hour 15 min. or until dark brown.

NOTE: loaf pan may be used.

Marianne Kingston

PUMPKIN NUT BREAD

1 cup oil  
3 cups sugar  
3 eggs  
1 can pumpkin  
3 cups flour  
1 tbsp. cinnamon  
1 tbsp. nutmeg

1 tbsp. allspice  
1/2 tsp. salt  
1/2 tsp. soda  
1 tbsp. baking powder  
1 tsp. vanilla  
1 cup chopped pecans

Mix all ingredients well. Pour into 3 one-pound coffee cans, greased and floured. Bake at 350 degrees for 1 hour and 20 minutes. Cool.

Richard Cooper

333

QUICK BREAD (FOR EMERGENCIES)

1 lb. self-rising flour  
1 level tsp. salt  
1/2 pint milk

Mix ingredients to a smooth dough.  
Place into bread tin or shape into round.  
Bake until golden brown

Louise Davis

SOUTHERN IRISH POTATO "BOX" BISCUIT

This quaint concoction is a double-decker raised biscuit often known as "tea biscuit," "split-opens," etc.

3 medium Irish potatoes cooked, mashed  
6-7 cups flour  
1/2 cup butter  
1 1/2 tsp. salt  
1 yeast cake, dissolved in  
little warm milk

2 tbsp. lard, melted  
1 1/4 cups sweet milk, scalded,  
cooled to tepid  
1/3 cup sugar  
1 well-beaten egg, plus 1 extra  
yolk, beaten

Cook and mash the Irish potatoes fine. Add melted lard, butter, sugar, and salt. Add milk which has been scalded, and dissolved yeast. Add the 1 whole egg beaten with the 1 extra yolk; fold in the flour. Knead and place in a large greased bowl to rise. When double in bulk, remove to floured board and work into smooth dough. Roll out about 1/2 inch thick; cut with biscuit cutter. Brush each biscuit with melted butter, place one on top of another and put in buttered pans. Bake in quick oven (450) for 20 to 30 minutes. These are delightful party biscuits. Other rolls may be made from same dough.

Sadie Daughtry

Southern Spoon Bread

2 c. white corn meal  
2-1/2 c. boiling water  
Butter, size of an egg, melted  
    (approx. 1-1/2 T)  
1/2 t. salt

2 egg yolks  
1-1/2 c. sour milk  
1 t. soda  
2 egg whites

Add corn meal gradually to water and let stand. Add butter, salt, slightly beaten egg yolks and sour milk to which soda has been added. Add stiffly beaten egg whites. Turn into buttered baking dish and bake in moderate oven (375°), 40 minutes or until done.

Doris Daniel



336

SPOON BREAD

1 cup white corn meal  
1 quart milk  
2 tbsps butter  
4 eggs, well beaten  
1/4 tsp. salt

Scald milk in the top of a double boiler. Place over hot water, stir in corn meal, butter and salt. Cook for 15 minutes or until thickened, stirring frequently. Pour over eggs. Bake in a greased casserole in a hot oven (400 degrees) for 45 minutes. Serves 6.

Rosemary Guthrie

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TIME SAVING BISCUITS

2 cups flour  
3 tsp. baking powder  
1/2 tsp. salt  
1/3 cup shortening  
3/4 cup milk

Sift dry ingredients twice. Cut in shortening. Add milk and mix. Turn onto floured board and knead. Roll to 3/4" thickness. Cut into biscuits and place on greased pan. Brush tops with butter. Bake 450 10 to 15 minutes.

Bessie Petteway

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VIRGINIA HAM OR BUTTERMILK BISCUITS

In these you have your "meat and bread" too.

2 cups flour	2 tbsp. shortening
4 tsp. baking powder	3/4 cup milk or buttermilk
Pinch salt (as ham is salty)	1/2 cup ground Smithfield ham

Sift flour and baking powder; mix with salt and ham; cut in shortening with knife until all is consistency of meal. Add milk, handle as little as possible. Pat out with hands or roll on floured board, cut out and bake in hot oven until brown. If buttermilk is used add 1/2 tsp. soda, omit ham.

Sadie Daughtry

BARBEQUE SAUCE

2 tbsps. butter or bacon drippings  
1 medium size onion cut fine  
2 tbsps vinegar  
4 tbsps lemon juice  
1/8 tsp. pepper

1 cup catsup  
3 tbsps. worchestershire sauce  
1/2 tbsp. dry mustard  
1 cup water  
1/2 cup celery

Melt butter in skillet and brown onions. Add remainder of ingredients and simmer for a few minutes. Pour over prepared meats of your choice.

Liz Stanton

S A U C E S   &   D R E S S I N G S





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BARBEQUE SAUCE

4 tbsp. minced onion  
1 cup tomato puree  
3/4 cup water  
3 tbsp. vinegar  
3 tbsp. sugar  
2 tbsp. worcestershire sauce

1 tsp. salt  
1 tsp. paprika  
1 tsp. chili powder  
1/2 tsp. pepper  
1/4 tsp. cinnamon  
dash cloves

For a coating sauce, boil until reduced to proper consistency.

Using 1/2" cubes of beef, boil or bake directly in sauce until meat is tender and sauce reduced.

Serve over hot boiled rice.

To increase amount of sauce, double or triple all ingredients except  
sugar - double 5 - triple 8  
worcestershire sauce - double 3 - triple 5

Betty Elmore

340 A

CHESTNUT DRESSING

Put through ricer or food mill

3 cups canned or cooked chestnuts

Add

1/4 cup cream

1/4 cup butter

Salt and pepper

Mix

1/4 cup melted butter

1 cup cracker crumbs

Combine mixtures. For chicken or turkey. Makes 4 cups.

To vary, season more highly with thyme and marjoram, and add brandy to taste.

NAL Friend



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Cornbread Dressing

1 loaf regular size day old bread (cubed)  
2 pkg. cornbread mix (baked day before)  
2 c. celery (chopped)  
1 c. broth or water  
1 1/2 sticks butter  
1 t. sage  
1 t. poultry seasoning  
red pepper to taste  
3 or 4 eggs.

Saute celery and onion in butter. Add water. Let cool. Mix with breads. Add beaten eggs and seasonings. Stuff in turkey.

Bake leftover dressing in casserole with a little broth from stewing turkey giblets mixed in 325° for 30 minutes.

Sadie Daughtry

DILL SAUCE FOR FISH

2 tbsps. chopped dill  
1 tsp. dill seed  
2 tbsps. chopped parsley  
2 tbsps. lemon juice  
1 tsp. paprika

1/2 cup butter melted  
1 tsp. salt  
Freshly ground black pepper  
1 three-pound halibut,  
mackerel or salmon

Make dill sauce by combining chopped dill, dill seed, parsley, lemon juice, paprika, salt and pepper with melted butter. Spread half the sauce on one side of the fish and broil on a foil-lined rack under medium heat for 15 minutes. Then turn the fish, spread the other side with the remaining sauce and broil 15 minutes or until done. Serves 6.

Rosemary Guthrie

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NAN'S OIL & VINEGAR DRESSING

Take a measuring cup. Fill to the  $\frac{1}{3}$  mark with vinegar. Add water to the  $\frac{1}{2}$  mark. Add Mazola to the 1 cup mark.

Pour into a jar. Add one heaping teaspoonful of garlic salt and shake.

Store in refrigerator.

Nancy L. Ayer

OYSTER DRESSING

1 qt. for 4lb. chicken  
1/3 cup butter  
1/4 cup finely minced onion  
4 cups (1qt.) coarse or fine crumbs or  
cubes  
1/2 cup chopped celery (stalks and leaves)  
1 tsp. salt  
1/4 tsp. pepper  
1 tsp. dried sage, thyme or marjoram  
poultry seasoning (to taste)

3 qt. for 12lb. turkey  
1 cup butter  
3/4 cup finely minced onion  
12 cups (3qt.) coarse or fine  
crumbs or cubes  
1 1/2 cups chopped celery  
(stalks and leaves)  
1 tbsp. salt  
1 tsp. pepper  
1 tbsp. dried sage, thyme  
or marjoram poultry  
seasoning (to taste)  
1 cup chopped drained oysters  
for each quart.

Melt butter in large heavy skillet. Add onion and cook until yellow, stirring occasionally. Stir in some of bread crumbs. Heat, stirring

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to prevent excessive browning. Turn into deep bowl. Mix in remaining ingredients lightly. For dry stuffing, add little or no liquid. For moist stuffing, mix in lightly with fork just enough hot water or broth to moisten dry crumbs. Cool and place stuffing in bird when ready to bake.

NAL Friend

### QUICK CHEESE SAUCE

In greased skillet, combine 1/2 lb. sliced American cheese, cubed, 1/2 cup milk or water and a dash each of garlic salt and cayenne. Cover and heat gently about 5 minutes. Remove cover and stir vigorously until blended. Makes 2 cups.

Barbara Sukow

344

SALAD DRESSING

1/2 c. wesson oil  
1/4 c. vinegar  
1/ tsp salt  
1/4 tsp pepper

Pour wesson oil, vinegar in small jar with cover. Add salt and pepper. Shake vigorously. Chill. Shake again before using.

Ruby H. Fox

1 qt. for 4lb. chicken  
1/3 cup butter  
1/4 cup finely minced onion  
4 cups (1qt.) coarse or fine crumbs or  
cubes  
1/2 cup chopped celery (Stalks and leaves)  
1/4 tsp. pepper  
1 tsp. dried sage, thyme or marjoram  
poultry seasoning (to taste)

3 qt. for 12lb. turkey  
1 cup butter  
3/4 cup finely minced onion  
12 cups (3qt.) coarse or fine  
crumbs or cubes  
1 1/2 cups chopped celery  
(stalks and leaves)  
1 tbsp. salt  
1 tsp. pepper  
1 tbsp. dried sage, thyme or  
marjoram poultry seasoning  
(to taste)  
1/3 lb. bulk pork sausage,  
crumbled and browned, for  
each quart.

Melt butter in large heavy skillet. Add onion and cook until yellow,  
stirring occasionally. Stir in some of bread crumbs. Heat stirring to



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prevent excessive browning. Turn into deep bowl. Mix in remaining ingredients lightly. For dry stuffing, add little or no liquid. For moist stuffing, mix in lightly with fork just enough hot water or broth to moisten dry crumbs. Cool and place stuffing in bird when ready to bake.

NAL Friend

SPAGHETTI SAUCE

2 lbs. ground beef  
2 small cans tomato sauce  
1 large can tomatoes  
1 large green pepper  
1 medium onion  
2 garlic  
2 stalks celery

chili powder  
57 sauce  
catsup  
worcestershire sauce  
salt  
pepper

Chop green pepper, garlic, onion, celery, until fine. Add tomatoes. Cook slowly until tender. Brown hamburger in butter, combine meat with sauce. Add chili powder, 57 sauce, catsup, worcestershire sauce, salt and pepper to taste. Simmer for 2 or 3 hours. Serve over spaghetti.

Liz Stanton

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SPAGHETTI SAUCE AND MEAT BALLS

Empty 2 quarts of tomato sauce into a 10 quart pan.  
Add 3 6oz cans of tomato paste, 2 quarts of water.  
Place over low flame and let simmer.

Add 1 large onion, diced, and 1 large green pepper, diced.  
3 stalks of celery, 1 tbsp mustard, 1tbsp hot sauce.  
Add salt and pepper to your taste, and 3 ounces of tomato  
catsup. Sprinkle some sage and paprika (liberally)  
Let all of this simmer while you prepare the meat balls.

Meat Balls: 3 lbs of lean ground steak, 2 eggs, 3 slices of  
toasted bread (grated), and 1/2 pint milk. Mix together and  
make balls. Fry or broil until firm enough to drop into sauce.  
Let simmer for 3 to 4 hours, stirring occasionally.

This sauce can also be used for a meat loaf or over rice.

Richard Hart

SWEET AND SOUR DRESSING

1 cup oil  
1 cup red wine vinegar  
1/2 cup sugar  
1/4 cup minced chives  
1/4 cup minced celery  
2 tbsps. minced green peper

2 tbsps. minced water cress  
2 tsps. dry mustard  
1 tbsp. worcestershire sauce  
2 tsp. salt  
Freshly ground black pepper

Combine all ingredients in a jar or cruet. Cover. Shake well before using. Makes about 3 cups.

Rosemary Guthrie

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TOMATO SOUP DRESSING

1 tbsp. sugar  
1 tsp. salt  
1 tsp. dry mustard  
1 tsp. paprika  
1 can tomato soup

1 cup vinegar  
1 tbsp. worcestershire sauce  
1 cup salad oil  
1 clove garlic  
1 small onion

Either mince onion and garlic, combine all ingredients in jar and shake, or

Blend vinegar, onion and garlic. Add all other ingredients except oil and blend with blender at low speed, add oil slowly. The blender produces a creamy dressing which does not separate. Makes more than a quart of dressing.

Betty Elmore

AUNT MAE'S SWEET PICKLE SLICES

10 medium cucumbers (unwaxed)  
2 tbsp. mixed pickling spice (tied in bag)  
syrup: 8 cups sugar (4 lbs.)  
        4 cups vinegar  
        5 tsp. salt

1st day: Pour boiling water over cucumbers in large pot; let stand for 24 hours.

2nd, 3rd, and 4th days: Drain water and repeat 1st day.

5th day: Drain and slice about 1/8" thick. Place slices in large pot. Make syrup and pour (boiling) over slices. Add spice bag.

6th and 7th days: Let stand.

8th day: Saving the syrup drain the slices. Place slices in jars with screw-type lids. Reboil syrup and pour over slices in jars. Screw on lids tightly.

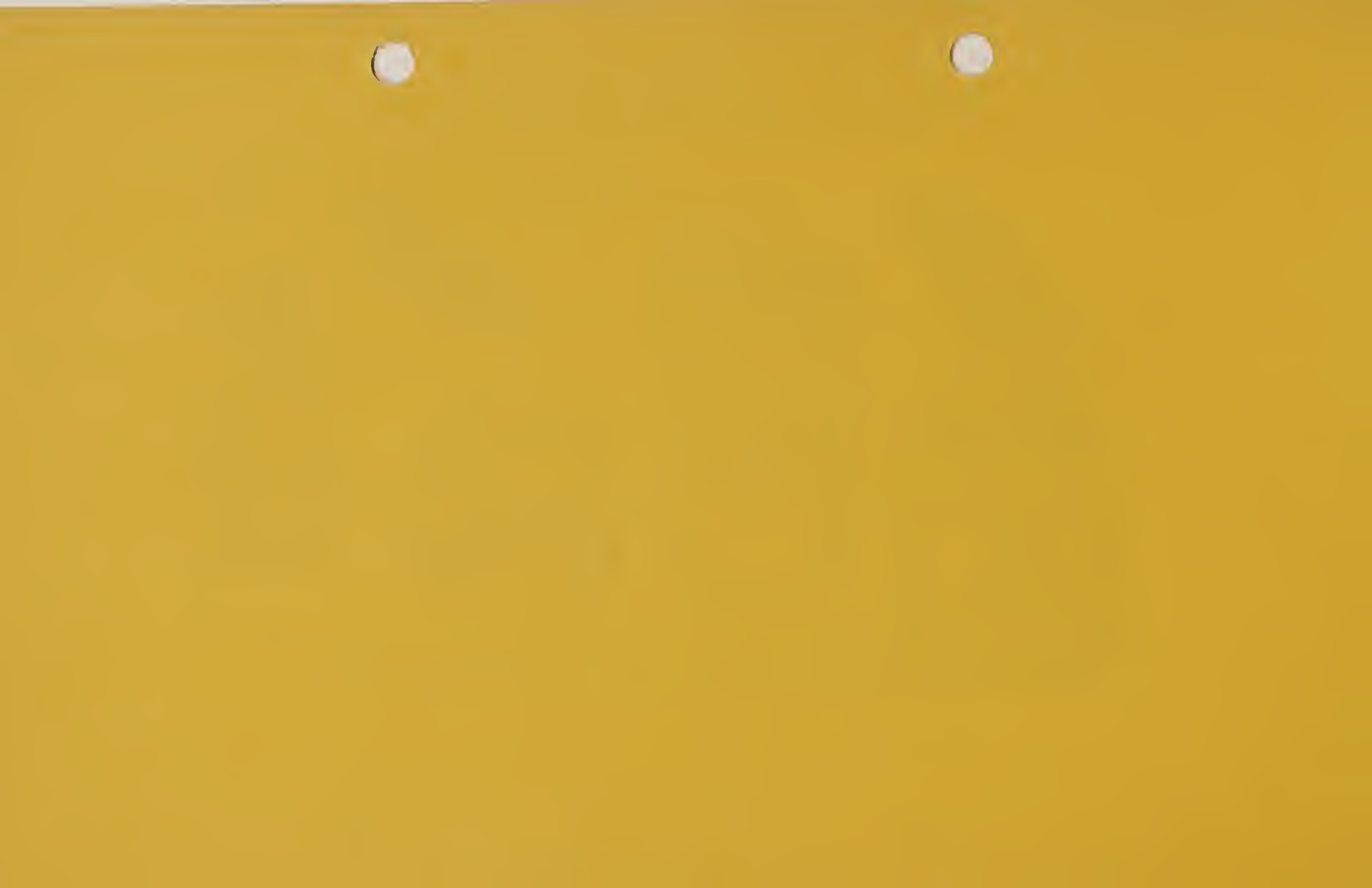
Nancy Stiltner

# PICKLES & RELISHES



JAMS JELLIES PRESERVES







BREAD AND BUTTER PICKLES

4 quarts sliced cucumbers-thin  
6 medium white onions  
2 green peppers  
1/3 cup salt  
5 cups sugar

1 1/2 tsp. tumeric  
1 1/2 tsp. celery salt  
2 tbsps. mustard seed  
3 cups cider vinegar

Slice cucumbers thin. Add onions, green pepper, and salt. Cover with cracked ice and let stand for 3 hours. Drain thoroughly. Combine vinegar mixture and pour over cucumbers. Heat to boil and then put into jars to seal. (Jars should be hot) Makes 8 pints.

Liz Stanton

1 medium head of cabbage  
8 large or 10 medium green tomatoes  
4 or 5 onions  
hot peppers to suit  
2/3 cup sugar  
Salt to tast

Chop vegetables fine. Use juice of vegetables, 1 cup of vinegar and just enough water to cook vegetables until tender, not more than 10 minutes. Put in jars. Seal. Let stand for a week or two before using . Spices can be added if you like.

Sadie Daughtry

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FREDA'S RELISH

1 gallon ground green tomatoes  
3 hot peppers ground  
3 sweet peppers ground  
2 cups celery ground  
2 cups onion ground  
1/2 cup salt

Let the ingredients set for 1 hour. Drain for 2 hours. Add 1 box mustard seed, 6 cups sugar, and 3 cups vinegar.

Put into containers (does not need heating or to be sealed.

Liz Stanton

352

JALEPENA HOT PEPPER JELLY

1 cup ground hot jalepena pepper and juice  
6 1/2 cups sugar  
1 1/2 cup cider vinegar  
1 bottle Certo

Use rubber gloves - wash and remove stem ends, seeds and membranes from jalepena peppers (for mild flavor use 3/4 cup bell pepper and 1/4 cup jalepena - for hotter flavor use all jalepena peppers). Use large kettle; mix ground peppers, sugar and vinegar, stir bringing to a full rolling boil and boil for 1 1/2 minutes. Remove from stove and let cool 5 minutes. Add bottle of Certo stirring and mixing well. Pour into hot sterilized jars and seal.

NAL Friend

OPEL'S DILL PICKLES

Medium or dill size cucumbers	1/2 cup salt
Onion slices	1 quart vinegar
2 stalks celery quartered	2 cups water
8 heads fresh dill	
4 cups sugar	

Wash freshly picked cucumbers and place in four sterilized quart jars. To each jar add 3 to 4 slices of onion and 2 pieces of celery and 2 heads of dill. Dissolve sugar, salt in the vinegar and water. Bring to a boil and pour over cucumbers. Put jars in canner, heat to full boil and remove. Make sure that all jars have sealed.

Liz Stanton

354

RUBARB JAM

5 cups rubarb  
5 cups sugar  
1 box cherry jello

Wash and dry rubarb. Add sugar. Boil 25 minutes and add jello. Raspberry or any other favorite jello may be substituted. Do not add any water.

Liz Stanton

355

SAUER KRAUT RELISH

1 large can sauer kraut  
1 medium onion - chopped  
1 green pepper - chopped  
1 cup chopped celery

Combine 1 cup sugar with 1/2 cup vinegar in a pan and heat until sugar is dissolved - just to boiling point. Pour over above ingredients, cover, store in refrigerator for 2 or 3 days.

Darlene Hackley

356

APRICOT CHEESE MOLD

Mix and chill until thick but not set

2 pkgs. lemon jello  
1 cup boiling water  
1 cup apricot juice

Fold in

1 carton cottage cheese  
1/2 pint whipped cream (or canned milk)  
1/2 cup chopped nuts  
1/2 cup quartered cherries  
1 cup cut up canned apricots

Pour into mold and chill until set.

Jackie Burge



# DESSERTS





BAKED ALASKA - QUEEN OF DESSERTS

Using a cooper mold or round bowl as a pattern, cut a round sponge cake layer and place on a wooden serving board.

Soften 1 quart of strawberry or chocolate ice cream slightly in the bowl until it fits the bowl. Put in freezer until solid.

Remove ice cream from bowl by dipping bowl quickly into hot water. Invert onto cake, leaving margin of cake.

Beat 5 egg whites with 1/2 tsp. of cream of tartar until foamy. Beat in 3/4 cup sugar, a little at a time. Beat until stiff and glossy. Fold in 1 tbsp. of light rum.

Cover cake and ice cream with meringue, leaving no opening. Seal to platter. May be stored in freezer up to 24 hours.

Just before serving (3-5 minutes) heat oven to 500 and bake until meringue browns. Serve immediately.

Nancy L. Ayer

BAKED APPLESAUCE AMANDINE

2 pounds apples, quartered,  
peeled and cored  
1 cup chopped toasted almonds  
1/2 cup brown sugar

1/4 tsp. almond extract  
1 cup macaroon crumbs  
1 cup cream, whipped

Simmer apples with 1 cup water for 20 minutes. Put through coarse sieve or food mill. Stir in sugar and extract. Put applesauce in shallow baking dish, sprinkle with macaroon crumbs and top with almonds. Bake in a moderate oven (350 degrees) for 15 minutes. Serve with whipped cream. Serves 6.

Rosemary Guthrie

BANANA SHERBERT

12 bananas  
2 oranges (for juice)  
1 lb sugar  
1 qt water

Boil the sugar and water together for 5 minutes. Then set aside to cool.

When cool (not lukewarm), continue as follows:

Prepare orange juice and strain to remove pulp and seeds. Mash the bananas in a bowl and add the orange juice. Mix well and add to the sugar water mixture. Mix again and then press all through a sieve.

Set the strained liquid to freeze.

(This is a New Orleans Creole dessert)

Shirley Gaventa

360

BREAD PUDDING

Beat together

2 eggs

and add remaining  
ingredients

2 cups milk

2 cups bread cubes

3/4 cup sugar

1/8 tsp. salt

1/2 tsp. nutmeg

1 tsp. vanilla

Bake at 325 for 1 1/2 hours.

Darlene Hackley

361

Cherry Crisp

2 cans Cherry Pie Filling	1/2 cup brown sugar
2 cups sifted flour	1 1/2 tsp salt
1 cup granulated sugar	3/4 cup soft butter or margarine

Sift together dry ingredients - cut in soft butter. Grease 9X14" baking dish. Empty Cherry Pie Filling into baking dish and top with dry crumb mixture. Bake in 350° oven approximately 45 min.

NAL Friend

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CHERRY DELIGHT

2 packages dream whip  
1 large cream cheese  
2 cans of cherry pie filling  
graham crackers

Put a layer of graham crackers in an oblong cake pan. Top with layer of dream whip. Top dream whip with layer of graham crackers. Top graham crackers with a layer of cream cheese. Top cream cheese with layer of cherries. Place in refrigerator until serving time. May be made a day before serving.

Any fruit may be substituted for the cherries.

Liz Stanton



CHOCOLATE GRAND MARNIER

8 oz. semisweet chocolate  
2 tbsp. black coffee  
2 tbsp. butter  
6 eggs, separated  
Vanilla extract to taste  
2 tbsp. Grand Marnier (or brandy)  
Heavy cream, whipped  
Slivered blanched almonds

Melt chocolate in heavy cream over very gently heat. Add coffee and mix well. Remove from heat and add butter. Beat egg yolks until light and add chocolate to mixture. Add vanilla and Grand Marnier. Beat egg whites until they stand in peaks and gently fold into chocolate mixture. Pour into a country style earthenware dish (or individual small dishes). Refrigerate for 1 day. Decorate top with whipped cream and slivered almonds. Serves 6.

Nancy L. Ayer

CHOCOLATE ICE CREAM

4 squares unsweetened chocolate	2 c cold water
2 2/3 c (2 cans) sweetened condensed milk	2 c thin cream or evapo- rated milk
	1 lg Cool Whip

Melt chocolate in double boiler. Add sweetened condensed milk and stir over boiling water for 5 minutes until mixture thickens. Gradually add water, cream or evaporated milk, and Cool Whip. Blend thoroughly. Cool and freeze in 4 qt. freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 3 quarts.

Doris Daniel

CREAM PUFFS

In saucepan heat 1 cup water, 1/2 cup butter or margarine until it melts and mix boils. Over lower heat add 1 cup sifted regular all purpose flour and 1/4 tsp. salt. Stir till dough leaves sides of pan. Put mix in bowl (or leave in saucepan that you were using). The above mixture is stirred with a wooden spoon. Beat in 4 eggs one at a time beating well after each. On greased and lightly floured cookie sheet drop dough in ring or individual puffs. Bake 40 minutes (400 degrees) or until gold and firm. Turn off heat and allow to rest in oven 15 minutes. Then place on rack away from drafts. Spoon out interior.

Filling - make up a 3 3/4 ounce package instant vanilla pudding using only 1 1/4 cups milk - fold in 1 cup heavy or whipping cream whipped and 1 tsp. almond extract. Fill puffs.

Glaze - In double boiler over hot, not boiling water melt 1/2 cup semi-chocolate chips and 1 tbsp. butter or margarine, 1 1/2 tsp. milk and 1 1/2 tsp. white corn syrup until smooth. Spread on top of filling.

Marianne Kingston

CURRIED FRUIT BAKE

1 # 303 can cling peach halves  
1 # 2 can pineapple slices  
1 # 303 can pear halves  
5 marashino cherries (without stems)  
1/3 cup butter  
3/4 cup packed brown sugar  
1 rounded teaspoon curry powder

The day before serving: Heat oven to 350 degrees. Drain fruit - dry well on paper towels. Arrange in 1 1/2 quart casserole. Melt butter; add sugar and curry; spoon over fruit. Bake 45 minutes, uncovered. Refrigerate.

Before serving: Reheat in 350 degree oven for 30 minutes.

Louise Davis

EASY CHERRY NUT DESSERT

Have ready: 1/2 lb. vanilla wafers (rolled)

Cream together until light and fluffy: 1 stick butter  
1 cup powdered sugar  
2 eggs

Prepare Mixture II:

1/2 pint heavy cream, whipped  
1 (8 oz.) jar maraschino cherries, drained  
1 cup walnuts, large pieces  
(Fold cherries and nuts into whipped cream)

Butter a 9x9 pan. Sprinkle over bottom of pan 1/2 of the rolled vanilla wafer crumbs.

Add mixture I (butter, sugar, eggs)

Add mixture II

Cover with remainder of crumbs.

Keep in refrigerator.

FROZEN SURPRISE

1 cup salad dressing  
2 tbsp. confectioner's sugar  
1 8 oz. cream cheese  
1 cup pineapple tidbits  
1 cup canned apricots, chopped

1/2 cup maraschino cherries, chopped  
Red food coloring  
2 cups miniature marshmallows  
1 cup whipping cream

Gradually add salad dressing and confectioner's sugar to softened cheese until well blended. Add pineapple, apricots, maraschino cherries and food coloring. Fold in marshmallows and cream that has been whipped. Pour into 9x5 inch pan; freeze. Unmold.

Bessie Petteway

GLAZED APPLE SLICES

2 pounds cooking apples  
1 lemon  
2 cups brown sugar

1/4 tsp. ground nutmeg  
1/8 tsp. ground cloves  
1/2 tsp. ground cinnamon

Peel, core and slice apples. Grate the lemon peel and squeeze the lemon. Arrange apple slices in a shallow baking dish. Combine 1 cup sugar, lemon peel and juice and spices with 1 1/2 cups of water. Pour over apples. Bake in a moderate oven (375 degrees) for 25 minutes. Sprinkle with the remaining 1 cup sugar and broil under low heat for 5 minutes. Serve warm or chilled. Serves 6.

Rosemary Guthrie

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HOME MADE ICE CREAM

1 quart milk  
2 cups sugar - heat to almost a boil then add:  
4 beaten eggs - cook 2 or 3 minutes, add:  
1 can pet milk and vanilla

Darlene Hackley



JELLO SUPREME

1 lg. or 2 sm. boxes jello  
(preferably cherry or raspberry)  
1 small pkg. cream cheese

1 lg. apple (crisp)  
1 cup chopped pecans  
1 bag minature marshmallows

Make jello normal way. Before it has completely jelled, whip in melted cream cheese. When jello is thoroughly mixed with cream cheese, stir in chopped apple and pecans. Cover the top with a layer of minature marshmallows. Put in refrigerator and let jell.

Marci Blevins

Line pretty serving dish with lady fingers. Stack around edge and across bottom. Make one package of vanilla pudding. After it is cooked, pour Cointreau lightly over lady fingers and pour in pudding. Decorate top with whipped cream swirls and place a whole strawberry in each whirl. Chill before serving. Add the whipped cream and fruit just before serving.

Nancy L. Ayer

LEMON CRUNCH

1 1/2 cups graham cracker crumbs	1/8 tsp. salt
1/3 cup melted butter	2 tsp. grated lemon rind
1 tbsp. cornstarch	2 egg yolks
2/3 cup sugar	4 tbsp. lemon juice
3/4 cup boiling water	2 egg whites
1 1/4 cups heavy cream whipped	

Combine the crumbs and butter and press half into an 8 by 8 inch pan or a 9 inch pie plate.

Cook the cornstarch, sugar and boiling water until clear. Add the salt, lemon rind and yolks; cook over boiling water, stirring, until eggs thicken. Remove from heat. Add the lemon juice. Chill. Beat the whites until stiff. Fold into cooled lemon mixture. Fold in the whipped cream. Pour into crumb-lined pan. Top with remaining crumbs. Freeze until serving time. (Serves 8)

You may substitute oranges or limes using same quantity of rind and juice as lemons.

Bessie Petteway

LEMON FLUFF

1 can evaporated milk,  
13 oz.  
dash salt  
2/3 cup boiling water

1 cup sugar  
1 lemon, grated and juice  
1 pkg. lemon jello  
graham cracker crumbs, crushed

Chill large mixing bowl, beaters and milk about 1 hour. Beat milk until very stiff; fold in sugar, salt, lemon juice and grated rind. Dissolve jello, cool and beat until foamy; fold into milk and sugar mixture carefully. Pour into pan lined with cracker crumbs. Top with crumbs. Chill before serving.

NAL Friend

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LIME PEACH JELLO

1 pkg. lime jello  
1 cup ginger ale  
1 medium can peaches, drained

1/4 cup chopped celery  
1/4 cup chopped pecans

Prepare jello according to instructions on package except substitute ginger ale for cup of cold water ordinarily used. Drain, dice, and chill peaches. Add diced peaches, celery and nuts to jello mixture according to instructions on package.

Ruby Fox

MARGARET'S COOKED APPLES

This is a delicious way to fix apples. It can be served with dinner or used as a dessert. There are no specific amounts of each ingredient to be used, just guess work. But try it - you'll like it!

Peel and slice as many apples as you think you will need for your family, put in a frying pan with water (do not cover apples with water). Steam apples until they mush up, add brown sugar, cinnamon, nutmeg, butter and 2 handsful of corn flakes (crush them as you add to the apples). Let simmer until corn flakes dissolve. Serve immediately.

Hilda Percosky

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MARSHMALLOW DELITE

1 pkg. orange jell-o  
1 cup boiling water  
1 cup crushed pineapple  
1 pkg. miniature marshmallows  
1/2 cup grated cheese  
1/2 cup whipping cream (whipped)  
1/2 cup chopped nuts - optional

Dissolve jell-o in hot water, add cheese, pineapple and marshmallows.  
Stir until thickened, add nuts and whipped cream. Pour into mold  
or dish. Chill. Mixture may be thickened in refrigerator.

Darlene Hackley

OH, SO EASY JELLO DESSERT

1 6oz pkg. Strawberry-Banana Jello  
1 lb. fresh or frozen strawberries (thawed)  
2 or 3 bananas

Dissolve Jello as directed with hot water. If you use frozen strawberries, use the juice for part of the cold water. Measure and add enough water to make 1  $\frac{3}{4}$  cups. Stir in strawberries and sliced bananas. Pour into mold and chill. Serve with a dab of whipped cream, vanilla ice cream, or Dream Whip.

Doris Daniel



ORANGE TRIFLE

6 eggs  
1 cup sugar  
3 tbsp. cold water  
1/2 tsp. vanilla  
1 cup sifted cake flour

1 tsp. baking powder  
Orange marinade  
Whipping cream frosting  
1 1/2 cups orange sections, drained

Separate eggs, placing 4 whites in small bowl of electric mixer, all yolks in large mixer bowl and reserving 2 whites for use in marinade. Beat yolks until light; gradually add sugar, beating until fluffy and the color of cream. Blend in water and vanilla. Sift together flour and baking powder; gently fold and blend into yolks. Beat the 4 egg whites until stiff, but not dry; carefully fold into batter. Pour equal portions into two greased and floured 9 inch round layer cake pans. Bake at 350 degrees for 30 to 35 minutes or until tops spring back when lightly touched in center. Allow to cool completely in pans on wire racks; loosen and remove with aid of small spatula. Place one layer top-side down in a flat-bottom, deepish serving bowl. Slowly pour half of orange marinade over it. Top with second layer and evenly pour rest of marinade over it; baste a few seconds. Cover loosely with saran film; refrigerate overnight. Just before serving swirl clouds of whipped cream frosting over top (sides too if you like); decorate with orange sections. Makes 12 to 16 servings.

(OVER)

ORANGE MARINADE

2 egg whites (reserved from cake)  
3/4 cup sugar  
2 1/2 cups orange juice  
freshly grated peel of 2 oranges (about 2 tbsp.)

Beat egg whites until soft peaks form; gradually beat in sugar until sharply peaked. Gently stir in orange peel and juice.

WHIPPED CREAM FROSTING

1 cup heavy cream  
3 tbsp. powdered sugar  
1 tsp. vanilla

Whip cream until thick and softly peaked. Gradually beat in sugar and vanilla.

Jesse Ostroff

PEACH ICE CREAM

4 eggs  
1 cup sugar  
1/2 tsp. cream of tartar  
1/2 tsp. salt  
1 tsp. vanilla  
4 cups sweet milk

3/4 of a 13 oz. can evaporated milk  
1/2 pint whipping cream chilled  
3 to 4 lbs ripe peaches  
1 1/2 cups sugar or to taste  
1/2 tsp. almond extract.

Beat eggs; beat in sugar, cream of tartar, salt and vanilla. Stir in milk, evaporated milk and cream. Keep mixture chilled while you prepare peaches.

Peel, slice, and crush peaches. Add sugar a little at a time, tasting for sweetness. The mixture should be quite sweet, as some of the sweetness disappears on freezing. Add almond extract. Add all ingredients together and put in freezer for freezing.

Liz Stanton

PINEAPPLE TAPIOCA

2 cups unsweetened pineapple juice  
1/2 cup sugar  
1 cup unsweetened pineapple tidbits, well drained  
1/2 cup water  
1/4 cup quick-cooking tapioca

Combine the pineapple juice, water, sugar and tapioca in top of double boiler over hot water; or in teflon-lined sauce pan over low heat. Stir constantly until mixture thickens slightly, about 5-8 minutes. Remove from heat and cool. Stir in pineapple and chill. Serves 6.

NAL Friend

RAISIN STUFFED BAKED APPLES

4 baking apples  
1/2 cup seedless raisins  
1/4 cup honey  
2 tsps. melted butter

1/4 tsp. ground cinnamon  
1/4 tsp. ground nutmeg  
Red food coloring

Core each apple and peel the top half. Arrange the apples in a baking pan. Combine the raisins, honey, butter, cinnamon and nutmeg and fill the apples with this raisin mixture. Pour 2 cups of hot water into the pan around the apples. Add a few drops of red food coloring to the water. Bake in a moderate oven (375 degrees) for about 45 minutes or until the apples are tender, basting them frequently with the colored water. Serve hot or cold.

Rosemary Guthrie

RICE PUDDING WITH CHERRY SAUCE

2/3 cup packaged precooked rice  
1/4 t. salt  
1 package (3 1/4 oz.) vanilla pudding and pie filling  
4 c. of milk  
1/3 cup sugar  
1 egg beaten  
1/4 t. vanilla extract  
toasted slivered almonds  
1 can (1 lb.) prepared cherry pie filling

In saucepan, combine all ingredients except last three. Cook, stirring over medium heat until mixture comes to a full boil. Remove from heat and cool 5 minutes, stirring once or twice. Add vanilla, pour into bowl and put a piece of waxed paper directly on surface of hot pudding. Chill, sprinkle with almonds and serve with cherry pie filling. Makes 8 servings.

Marguerite Heidenberg

RITZ CRACKER CHERRY DELIGHT

38 Ritz Crackers  
6 egg whites (beaten stiff)  
2 cups white sugar  
1 cup chopped nuts

Roll Ritz crackers fine, fold in egg whites and chopped nuts and sugar. Pour into greased 9 x 13 cake pan. Bake at 325 degrees for 30-35 minutes. Cool and fill with the following cherry filling.

1 large pkg. cream cheese  
1/2 cup sugar  
2 pkgs. dream whip  
2 cans cherry pie filling.

Combine 2 pkgs. dream and make according to directions. Add sugar and cream cheese and whip until creamy. Put into baked cracker pan and top with cherries.



STRAWBERRY TRIFLE

1 package yellow or white cake mix  
1 package (16 oz.) frozen strawberry halves, thawed  
1 can (18 oz.) vanilla pudding or 2 cups prepared pudding  
1 cup chilled whipping cream or prepared whipped topping  
1/4 cups sugar (only if whipping cream is used)

Bake cake in oblong pan, 13x9x2 inches, as directed on package. Cool. Cut cake crosswise in half. Reserve one half for another dessert. Cut remaining cake into 8 pieces; split each piece horizontally. Arrange half the pieces in 2 qt. glass serving bowl, cutting pieces to fit bowl. Pour half the strawberries (with syrup) over cake; spread with 1 cup of the pudding. Repeat with remaining cake pieces, strawberries and pudding. Cover; chill at least 4 hours. In chilled bowl, beat cream and sugar until stiff; spread over trifle. (If prepared whipped topping is used, omit this last step). Spoon into dessert dishes. 8 to 10 servings.

Barbara Wommack



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TRIFLE

Line bottom of dish (8 x 12) with lady fingers (16), split in half. Spread one layer with strawberry jam and cover with other half of lady fingers. Pour over  $\frac{1}{3}$  cup sherry. Sprinkle with nuts (your choice). Make vanilla pudding. When cool, pour on top of lady fingers. Refrigerate overnight. Before serving, top with whipped cream and a sprinkling of nuts. Dessert improves with age; it will keep several days in refrigerator. Serves 9 or 12.

Dorothy M. Detrick

1 cup sugar  
2 tbsp. cornstarch  
1 cup water  
6 sugar cubes  
lemon extract  
1 quart vanilla ice cream

1 6 ounce can orange juice, frozen, undiluted  
1 cup drained crushed pineapple  
1 cup flaked coconut  
1/3 cup maraschino cherries, finely chopped

Mix together sugar and cornstarch. Stir in water and orange juice concentrate. Cook over moderate heat, stirring constantly, until mixture thickens slightly. Stir in pineapple, coconut, and cherries. When ready to serve, soak sugar cubes in lemon extract. Spoon ice cream into sherbert dishes and top with sauce. Place a lemon soaked sugar cube on top of each sundae and ignite. Serve immediately. (Makes 3 cup sauce. Extra sauce keeps well in refrigerator, if covered)

Dorothy M. Detrick

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VANILLA ICE CREAM

10 c light cream (or half and half)  
1 lg Cool whip  
2 c sugar  
2T vanilla  
1/4 t salt

Combine cream and Cool Whip in gallon freezer. Gradually add sugar. Stir in vanilla and salt.

Freeze in electric or crank type ice cream freezer.

Doris Daniel

Combine in large bowl (sift together)

3 cups flour

2 cups sugar

3 tsp. baking powder

1 tsp. salt

Cut in 1/2 cup Crisco with side of a fork.

Add 2 eggs (Unbeaten)

1 cup milk

1 tsp. vanilla

Mix with fork just until blended. Spread on greased cookie sheet.

Open 1 can White House Sliced Cooking Apples, press into dough, approximately 1 inch apart. Sprinkle a mixture of cinnamon and sugar over top. Dot with butter. Bake about 30 minutes at 400.

Darlene Hackley

# CAKES & FROSTINGS





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APPLE CAKE

3 eggs  
1 1/2 cup Wesson oil  
2 cups sugar  
3 cups all-purpose flour  
1 tsp salt

1 tsp. soda  
2 tsp. vanilla  
3 cups chopped apples  
1 cup pecans

Cream eggs, oil and sugar. Add all other ingredients. Bake for 45 minutes at 350 degrees in a 13 x 9 inch pan.

APPLE CAKE FILLING

1 cup brown sugar  
1 stick margarine  
1/4 cup milk (evaporated)

Cook for 2 1/2 minutes. Put on cake while it is still hot.

Liz Stanton

APPLESAUCE CAKE

Cream 1/4 cup butter and 1/4 cup margarine

Add 1 cup sugar

Add 1 cup applesauce

1 cup chopped raisins (rolled in flour)

Sift 2 1/4 cups flour with 1 tsp. soda, 1 tsp. baking powder, 1/2 tsp. cloves, 1/2 tsp. cinnamon, 1/4 tsp. nutmeg, and 1/2 tsp. salt.

Add to first mixture and beat just enough to blend thoroughly. Pour into greased loaf pan and bake at 325 degrees for 1 hour.

Louise Davis



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APPLESAUCE CAKE

2 1/2 cups sifted cake flour  
2 tsp. baking soda  
1 tsp. salt  
3 tsp. cinnamon  
2 tsp. allspice  
2 tsp. nutmeg  
1/2 tsp. ground cloves  
1 cup shortening  
2 cups sugar  
2 eggs beaten  
2 cups applesauce

Sift flour, salt, soda, and spices three times. Cream sugar and shortening. Add eggs and beat thoroughly. Add dry ingredients and apple sauce and pour into greased-floured pan. Bake at 350 degrees for 45 to 50 minutes.

Frost with Penuche Frosting.

Liz Stanton

APPLE-WALNUT CAKE

4 cups coarsely chopped apples  
    (4 large apples)  
2 cups sugar  
2 eggs  
1/2 cup vegetable oil  
2 tsp. vanilla

2 cups sifted all-purpose flour  
2 tsp. baking soda  
2 tsp. cinnamon  
1 tsp. salt  
1 cup chopped walnuts

Combine sugar and apples; let stand. Beat eggs slightly; beat in oil and vanilla. Mix and sift flour, baking soda, cinnamon and salt; stir in alternately with apple-sugar mixture. Stir in walnuts. Pour into greased and floured 9 x 13 pan. Bake at 350 about an hour, or until cake tests done. Let stand in pan until quite cool.

LEMON FROSTING

4 tbsp. margarine  
3 cups powdered sugar  
2 tbsp. lemon juice

1 or 2 tbsp. cold water  
few grains salt

Cream margarine; add sugar gradually, creaming thoroughly. Beat in lemon juice and enough cold water to make a spreading consistency. Beat in salt. Spread on cooled cake.

Stan Jordan

APRICOT BRANDY POUND CAKE

3 cups sugar  
1 cup (1/2 pound) butter or margarine  
6 eggs  
3 cups flour  
1/4 tsp. baking soda  
1/2 tsp. salt  
1/2 cup apricot brandy

1 cup sour cream  
1/2 tsp. rum flavoring  
1 tsp. orange extract  
1/4 tsp. almond extract  
1/2 tsp. lemon extract  
1 tsp. vanilla flavoring

Grease and flour bottom of a large tube pan. Preheat oven to 325 degrees F. Cream butter and sugar. Add eggs, one at a time beating thoroughly. Sift together flour, baking soda and salt. Combine sour cream, flavorings and brandy. Add alternately flour and sour cream mixtures to the sugar mixture. Mix just until blended. Pour into prepared tube pan. Bake for 70 minutes or until done.

Sue C. Bull

2 1/4 cup sifted flour  
2 tsp. soda  
1/2 tsp. salt  
1/2 cup butter or oleo  
1 pound brown sugar (light)  
3 eggs  
3 1 ounce squares chocolate  
1/2 cup buttermilk  
2 tsp. vanilla  
1 cup boiling water

Cream butter and sugar, add eggs, add melted chocolate, add salt & soda, add flour and milk alternately 1/3 at a time, add vanilla, add water (batter will be thin). Bake 25-30 minutes in 350 oven in layer cake pans.

Jackie Burge

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BLACK MIDNIGHT CAKE

2/3 cup soft shortening

1 2/3 cups sugar

3 eggs

2 1/4 cups sifted SOFTASILK Cake Flour

2/3 cup cocoa

1/4 tsp. baking powder

1 1/4 tsp. soda

1 tsp. salt

1 1/3 cups water

1 tsp. vanilla

Heat oven to 350. Grease well and flour 2 round layer pans. 9x1 1/2" or an oblong pan, 13x9x2". Cream together shortening, sugar, eggs until fluffy. (Beat 5 min. high speed on mixer or by hand). Sift dry ingredients together and mix in alternately with water and vanilla. (Use low speed on mixer). Pour into prepared pans. Bake layers about 35 min., oblong 40-45 min. Cool. Frost with favorite icing.

Liz Stanton

BLACK WALNUT POUND CAKE

2 sticks butter or margarine	3 cups all-purpose flour
3 cups sugar	5 eggs
1 1/2 cups vegetable shortening	1 tsp vanilla extract
1 cup whole milk	1 cup chopped black walnuts

Lightly flour walnuts with 1/4 cup of the 3 cups flour to be used in the recipe. Cream butter or margarine, vegetable shortening and sugar. Add milk and flour alternately, mixing well, beating mixture well after each egg is added. Blend in vanilla and nuts.

Pour into greased and floured ten-inch tube pan, place in a cold oven, set temperature at 325 degrees and bake one hour. Increase temperature to 350 degrees and bake 30 minutes. Makes about 28 servings.

Liz Stanton

BLUEBERRY BUCKLE

1/4 cup soft butter  
3/3 cup granulated sugar  
1 egg, unbeaten  
1/2 cup milk  
2 cups sifted flour

2 tsp. baking powder  
1/2 tsp. salt  
2 cups fresh or frozen unsweetened  
blueberries, defrosted

Preheat oven to 375. Butter the sides and bottom of an 8-inch-square cake pan 2 inches deep. Cream the butter with the sugar, add the egg, and beat well. Add the milk alternately with the dry ingredients sifted together. Add the berries, mix them in carefully, and spread the mixture evenly in the pan. Top with the following mixture. Serves 8.

TOPPING

1/4 cup soft butter  
1/2 cup granulated sugar

1/3 cup sifted flour  
1/2 tsp. powdered cinnamon

Blend the 4 ingredients together with a fork and distribute evenly over the cake dough. Place in the preheated oven and bake until the cake tests done in the center, or for about 35-40 minutes. Serve warm with Custard Sauce or cream.

(over)



### CUSTARD SAUCE

3 egg yolks  
3 tbsp. granulated sugar  
1/2 tsp. cornstarch

2 cups whole milk  
1/2 tsp. lemon extract  
pinch of salt

Beat the egg yolks and gradually add the sugar mixed with the cornstarch. Scald the milk in the top part of an enamel double boiler over hot water, and gradually stir in the egg mixture. Continue cooking until it coats a silver spoon, stirring constantly, about 5-6 minutes. Cool, and flavor with lemon extract and a pinch of salt.

Barbara Sukow



Blueberry Cake

1-3/4 c. flour  
2 t. baking powder  
1/4 t. salt  
1/4 c. shortening  
1 c. sugar

1 unbeaten egg  
1/2 c. milk  
1 t. vanilla  
1 pt. box blueberries

Sift flour, baking powder and salt. Cream shortening and add sugar and egg. Add dry ingredients alternately with milk. Add vanilla. Wash blueberries. Drain. Coat with small amount of flour and gently add to the above mixture. Bake in round cake pans which have been lined with waxed paper and greased. Bake at 350° for 30 minutes. Turn on to cake racks to cool. Cover racks with wax paper first. When cool, frost with following icing:

1 stick butter  
3/4 c. granulated sugar  
Mix well and spread on cake.

### BREAD CRUMB CAKE

3 egg yolks  
1 cup sugar  
3 tbsp. cold water  
3/4 cup chopped walnuts

1 cup soft bread crumbs  
2 tsp. baking powder  
1 tbsp. melted shortening  
1 tsp. vanilla  
3 egg whites

Beat egg yolks until thick and lemon-colored. Add sugar and water. Add the nuts, bread crumbs, baking powder and shortening. Mix well. Add vanilla and fold in stiffly beaten egg whites. Bake in 2 greased layer cake pans in a hot oven (400) 15-20 minutes. When cool spread whipped cream, sweetened and flavored, between layers and on top of cake.

Joi Burget

403

BROKEN GLASS CAKE OR SALAD

5 pkgs. jell-o, 2 lemon and 3 other flavors  
1 1/2 cups pineapple juice  
2 envelopes dream whip  
1 graham cracker crust

Mix the 3 jell-o's with 1 1/2 cups boiling water, let set, cube, set aside. Boil pineapple juice, add 2 lemon jell-o's, stir until dissolved, let cool. Prepare Dream Whip as directed, add juice mixture, fold in the cubed jell-o, pour into graham cracker crust. Chill.

Darlene Hackley

## BUTTER CAKE

Top Crumb mix:

1/4 cup margarine or butter--cut into  
1/2 cup flour and 1/2 cup brown sugar

Sift together:

2 cups flour  
2 tsp. baking powder  
1/2 tsp. soda  
1/2 tsp. salt

Cream 1/2 cup butter  
8 oz. cream cheese  
1 1/4 cups sugar

**Blend** in 2 unbeaten eggs and 1 tsp. vanilla. Add 1/2 cup milk alternately with dry ingredients--beginning and ending with dry ingredients. Pour and spread into 9 x 13 pan (greased). Sprinkle crumb mixture on top (may add 1/2 cup chopped nuts to crumb mixture. Bake at 350 degrees 30--40 minutes.

Joi Burget

CARNIVAL CAKE

2 cups Gold Medal Flour* (regular or Wondra)	1 1/4 cups milk
1 cup dark brown sugar (packed)	3 eggs
1/2 cup granulated sugar	1 1/2 tsp. vanilla
3 tsp. baking powder	1/2 6-oz. package (1/2 cup) Nestles Semi-Sweet Chocolate Morsels, finely chopped**
1 tsp. salt	
1/2 tsp. soda	
1/2 cup shortening	

Heat oven to 350. Grease and flour two 8 or 9" round layer pans. Measure all ingredients except Creamy Nut Filling and Glossy Chocolate Frosting into large mixer bowl. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes on medium speed, scraping bowl occasionally. Pour into prepared pans. Bake 40-45 minutes or until wooden pick inserted in center comes out clean. Cool. Fill layers with Creamy Nut Filling. Frost sides and top of cake with Glossy Chocolate Frosting.

CREAMY NUT FILLING

1/4 cup brown sugar (packed)	2 tbsp. butter
2 tbsp. flour	1/2 cup chopped nuts
1/2 cup milk	2 tsp. vanilla

406 In sauce pan mix sugar and flour; stir in milk. Heat to boiling, stirring constantly. Boil and stir 3 minutes. Remove from heat. Stir in butter, nuts and vanilla. Cool.

#### GLOSSY CHOCOLATE FROSTING

1 6-oz. package (1 cup) Nestles	1/4 tsp. salt
Semi-sweet Chocolate Morsels	1 1/4 cups sifted confectioner's sugar
1 tbsp. shortening	3 tbsp. milk
1 tsp. vanilla	

Combine chocolate morsels and shortening; melt over hot (not boiling) water. Remove from heat. Stir in vanilla and salt. Beat in sugar alternately with milk.

#### NOTE:

\*When using Self-Rising Flour, omit baking powder, salt and soda.

\*\*If desired, chocolate morsels can be omitted.

Doris Daniel

CARROT-PINEAPPLE CAKE

Sift together in large bowl  
1 1/2 cups all-purpose flour  
1 cup sugar  
1 tsp. baking powder  
1 tsp. soda  
1 tsp. cinnamon  
1/2 tsp salt.

Add  
2/3 cups salad oil  
2 eggs  
1 cup finely shredded carrots  
1/2 cup chrushed pineapple (with syrup)  
1 tsp. vanilla.

Mix until all ingredients are moistened; beat 2 minutes at medium speed on electric mixer. Bake in greased and lightly floured 9"x9"x2" pan in 350 degree oven about 35 minutes or till done. Cool. Frost with cream cheese frosting.

CREAM CHEESE FROSTING

3 oz. pkg. cream cheese  
4 tbsps. butter or margarine  
1 tsp. vanilla

dash salt  
2 1/2 cups sifted confectioners'  
sugar

Cream butter and cream cheese, beat in vanilla and salt. Gradually add sugar, blending well. Stir in 1/2 cups chopped pecans

Tommye Cooper

CARROT POUND CAKE

1 1/2 cups vegetable oil  
3 cups self-rising flour  
1/8 tsp. salt  
2 cups sugar  
1 tsp. cinnamon

4 eggs  
1 cup chopped nuts  
2 cups grated fresh carrots  
1 cup coconut

Pour oil into mixing bowl. Add sifted dry ingredients, alternately with eggs. Add nuts, carrots and coconut and blend well.

Bake in a greased and floured ten-inch tube pan at 325 degrees for one hour

Liz Stanton



CHEESE CAKECRUST

1 3/4 cups finely crushed graham  
cracker crumbs (22 crackers)  
1/4 cup chopped walnuts (optional)  
1 tsp. cinnamon powder  
1 tsp. vanilla  
1 1/4 stick of melted butter

FILLING

3 well beaten eggs  
16 oz. pkg. cream cheese.  
(softened)  
1 cup sugar  
1/4 tsp. salt  
1 tsp. almond extract  
2 tsp. vanilla  
3 cups dairy sour cream  
(Instant Whip Tater Top Brand)

Thoroughly mix ingredients of crust. Press on side and bottom of 9-inch spring bottom pan.

Combine eggs, cream cheese, sugar, salt, vanilla and almond extracts-- beat until smooth. Blend in sour cream and then beat until smooth. Bake at 375 for about 60 minutes or until top becomes a honey colored brown. Let it cool for 30 minutes at room temperature and then chill it in refrigerator for 4-5 hours.

Marguerite Heidenberg

Cream well together 3 large cakes of Philadelphia Cream Cheese (or 8 3-oz. cakes). Beat until stiff 4 egg whites. Blend in 1 cup sugar. Combine the cheese and egg white mixture. Add 1 tsp. vanilla. Pour into an 8" spring or tube pan 3" deep that has been buttered and dusted with zwiebach crumbs (2/3 cup). Bake 25 minutes at 350°. While cheese is baking mix: 2 cups sour cream, 2 tbsps. sugar, 1 tsp. vanilla. Pour over cheese when it comes out of oven. Bake 5 minutes in 475° oven. Chill 2 hours or overnight.

Alma Farabaugh

CHEESE CAKE

8 oz. cream cheese  
8 tbsp. sugar  
2 tbsp. flour  
4 eggs  
1 tsp. vanilla  
2 cups milk

Cake Crust

1 cup flour  
4 tbsp. sugar  
pinch of salt  
1/2 tsp. baking powder  
1 egg  
2 oz. melted butter or margarine.

Ingredients should be at room temperature. Place cheese in bowl, add eggs, sugar, flour, and vanilla. Mix slowly; as it is mixing, add milk gradually. Continue to mix until all cheese is mixed in.

For Crust: Mix ingredients together in bowl with fork. Form crust around an 8" cake dish. Pour in filling and top with cinnamon. Bake at 350 degrees for 1 hour and 15 minutes or until crust is brown and center fairly firm.

Beat until stiff 4 egg whites. Blend in 1 cup sugar. Cream 3 large packages of cream cheese. Combine with egg whites. Add 1 tsp. vanilla. Pour into 8 inch spring form pan, buttered and dusted with  $\frac{2}{3}$  cup Zwieback crumbs (7 Zwieback). Bake at 350 for 25 minutes.

Mix spread for top:

2 cups sour cream

2 tbsp. sugar

$\frac{1}{2}$  tsp. vanilla

Sprinkle  $\frac{1}{3}$  cup slivered almonds on top.

Bake at 450 for 5 minutes.

Chill 2 hours.

Eleanor Robey

FLUFFY CHEESECAKE

1 large package Philadelphia cream cheese  
1 can Carnation evaporated milk  
1 package lemon jello  
2 cups granulated sugar  
Graham cracker crust  
1 tsp. vanilla  
1 9x13 pan, or 4 8" pans, or 2 9" pans

Place cream cheese in large bowl and let stand at room temperature until soft and creamy. Mix jello and 1 cup hot water and pour into ice cube tray - pour can milk into ice cube tray and place both in freezer compartment to chill. These must be watched carefully as jello should be "just ready" to set and can milk must be just slightly glazed and ready to whip. Meanwhile, cream together cheese and sugar, add vanilla. When cream is chilled, whip at high speed until fluffy - gradually pour in jello tossing lightly to blend ingredients well. Gradually add to cream cheese mixture blending together lightly by hand. Pout into 1 large 9x13 pan or 4 8" pans or 2 9" prepared graham cracker pie shells. Top with graham cracker crumbs or finely chopped nuts. Chill in refrigerator approximately 2 hours before serving.

over

413 A

Two people can handle this more easily and it makes for laughs and fun. However, one person can get it together if they are together and the phone doesn't ring or the baby doesn't need changing.

NAL Friend

414

CHEESE CAKE

Mix 2 8-ounce packages of softened Philadelphia cream cheese with one cup sugar, pinch of salt, 1 tsp. vanilla, and two eggs (room temperature). Add 3/4 of a pint sour cream. Blend well (blend at low speed it will help get rid of the lumps). Bake in graham crust at 350 for 30 minutes.

NAL Friend

Cherry Cheese Tarts

Mix together:

1 cup graham cracker crumbs  
2 tablespoons soft butter  
1 scant teaspoon of sugar  
Reserve about 1 tablespoon mixture for topping

Filling:

1 large and 1 small package softened cream cheese  
1/4 cup of sugar  
1 egg  
1/2 teaspoon vanilla

Beat filling until smooth. Put layer of graham cracker mixture on bottom of paper muffin cup (tea cake size). Pack. Fill with one tablespoon of cream cheese mixture.

Bake 10 to 15 minutes (tops will crack). When cool, spoon on cherry pie filling (about 3 cherries per cup) and sprinkle with remaining crumbs. Keep refrigerated. Makes 24 tarts.

Lee Snyder



416

CHOCOLATE CAKE

1 cup sugar  
1 egg  
6 tbsp. butter or margarine  
1 1/2 cup flour  
6 tbsp. cocoa

1 tsp. baking soda  
1/2 tsp. salt  
1 tsp. vanilla  
1 cup milk

Cream sugar and butter. Add egg. Sift flour, cocoa and baking soda. Add alternately with milk to mixture. Add vanilla. Bake about 40 minutes at 350 degrees.

This recipe makes a small cake. (8 x 8 x 2 pan, small 2 layer cake, or 12 cupcakes).

NAL Friend

CHOCOLATE CAKE

2 c. flour (unsifted)

2 c. sugar

Boil: 1 stick margarine, 4 tbsp cocoa (rounded tablespoon), 1/2 c. water

Pour the boiled ingredients over dry ingredients and beat. Add 2 eggs beat well, add 1/2 c. buttermilk, 1 tsp soda, 1 tsp cinnamon. Pour into greased pan  
9 13 2. Bake at 350° for 40 minutes.

ICING

Boil 1 stick margarine, 4 tbsp cocoa, 6 tbsp buttermilk. Remove from heat and add 1 box powdered sugar, 1 c chopped pecans and 1 tsp vanilla. Pour over warm cake in the pan.

NAL Friend

CHOCOLATE CREAM CHEESE RIBBON CAKE

2 tbsp. margarine  
8 oz. pkg. cream cheese  
2 1/4 cups sugar  
1 tbsp. cornstarch  
3 eggs  
2 tbsp. plus 1 1/3 cups milk  
1/2 cup butter or margarine

1 1/2 tsp. vanilla  
2 cups flour  
1 tsp. salt  
1 tsp. baking powder  
1/2 tsp. baking soda  
4 envelopes (4 oz.) choco-bake

Preheat oven to 350 degrees. Cream 2 tbsp. butter with cheese, 1/4 cup sugar and cornstarch. Add 1 egg, 2 tbsp. milk, and 1/2 tsp. vanilla. Beat smooth; place aside. Grease and flour bottom of 13x9-inch pan. Place in mixing bowl--flour, 2 cups sugar, salt, baking powder, soda, 1/2 cup butter and 1 cup milk. -Blend for 1 minute. Add in the same bowl 1/3 cup milk, 2 eggs, choco-bake and 1 tsp. vanilla; beat 1 1/2 minutes. Spread half of the batter in pan. Spoon cheese mixture over batter; spread to cover. Top with remaining batter. Bake at 350 for 50-60 minutes. Cool and frost.

2 sticks butter  
1/2 cup Crisco  
3 cups sugar  
5 eggs  
3 cups flour  
1/2 cup cocoa  
1/2 tsp. baking powder  
Pinch of salt  
1 1/4 cup milk  
1 tsp. vanilla

Cream butter, crisco and sugar. Add the eggs one at a time, beating well. Sift dry ingredients together. Add milk and flour mixture, alternately to creamed mixture. Add vanilla. Bake in tube pan, 350 for approximately 1 1/2 hours.

Darlene Hackley

420

CHOCOLATE SOUR CREAM CAKE

1 3/4 cups all-purpose flour  
1 1/3 cups sugar  
1 tsp. soda  
1 tsp. salt  
1 tsp. baking powder

1 1/2 cups sour cream  
1/3 cup softened butter  
3 envelopes (3 oz.) premelted  
chocolate (Baker's)  
2 eggs  
1 tsp. vanilla

Combine all ingredients in bowl and blend at low speed. Beat 3 minutes at medium speed, scraping sides of bowl. Pour into 2 greased and floured 8" cake pans. Bake at 350 degrees for 30 to 35 minutes.

FROSTING

Combine 1 pkg. frosting mix (Double Dutch Chocolate) or anything as long as its 2-layer size) with 2 cups heavy cream. Chill 6 hours or overnight, if possible. Beat until thickened.

Since it makes so much frosting, split each layer and frost. This cake should be stored in refrigerator. (Optional: Decorate with shaved chocolate.)

Nancy Stiltner

CHRISTMAS CAKE

- 1 quart chopped pecans
- 2 pkgs (8oz) pitted dates, chopped
- 1 cup sugar
- 1 cup cake flour
- 3 eggs
- 1 tsp vanilla

Beat the eggs, add the sugar and cream together.  
Add 1/2 of the flour. Mix well and add the vanilla.  
Dredge the dates and nuts with the remainder of the flour,  
then add all of the mixture to the batter and blend well.  
Pour the batter into a well greased and floured tube pan.  
Bake at 325 for approx. 1 hour or until done.

Shirley Gaventa

422

COCOA CINNAMON POUND CAKE

1 cup butter or margarine  
2 1/2 cups sugar  
5 eggs  
3 cups sifted all-purpose flour  
1/2 tsp. salt

1/2 tsp. baking powder  
1/2 cup Hershey's Cocoa  
1 tsp. cinnamon  
1 cup milk  
1 tsp. vanilla

Cream butter or margarine until light and fluffy; add sugar gradually, creaming well. Add eggs, one at a time, beating well after each addition.

Sift flour, salt, baking powder, cocoa and cinnamon together. Mix in dry ingredients, alternately with milk, beating just to blend; add vanilla. Pour batter into a greased and floured 10-inch tube pan or a 3-quart bundt pan. Bake at 325 degrees for 1 1/2 hours, or until done. Cool for 15 minutes; then remove from pan. Cool. Serve plain or with one of the following toppings.

OVER



TOPPINGS FOR COCOA CINNAMON POUND CAKE

Cherry Topping: Gradually beat  $\frac{1}{2}$  cup sifted confectioners' sugar into 1 stiffly beaten egg white. Add dash of salt,  $\frac{1}{4}$  tsp. almond extract, and  $\frac{1}{4}$  cup chopped, well-drained maraschino cherries (reserve a few whole cherries for garnish). Enhance color with a drop of red food coloring, if desired. Spoon on cake, Garnish with reserved cherries. Makes  $\frac{3}{4}$  cup.

Orange Topping. Blend 3 tbsps. orange juice with 2 tbsps. melted butter or margarine. Stir into 2 cups sifted confectioners' sugar until smooth. Add 1 tsp. grated orange peel. Pour over top of cake. Makes 1 cup.

Honey Topping. Blend together  $\frac{3}{4}$  cup honey,  $\frac{1}{2}$  cup soft butter and  $\frac{1}{4}$  cup Hershey's Cocoa. Pour over top of cake. Makes 1 generous cup.

Faye Thomas



424

COCONUT CAKE

2 1/4 cups sifted Pillsbury cake flour  
3 1/4 tsp. double acting baking powder  
1 tsp. salt  
1 1/2 cups sugar  
1/2 cup shortening  
2/3 cup milk  
Beat 2 minutes

Add 1/2 cup unbeaten egg  
whites (about 4)  
1/3 cup milk  
1 tsp. vanilla  
1/4 tsp. almond extract  
Beat 2 minutes  
Fold in 1/2 cup finely  
chopped coconut

Pour into cake pans and bake. 8" pan 30 - 35 minutes; 9" pan 25 - 30 min;  
and 13 x 9 x 2" pan 35 - 40 minutes. Bake at 350 degrees.

NAL Friend

CRANBERRY CAKE

3 tbsp. butter or margarine (melted)  
1 cup sugar  
1/2 cup water  
1/2 cup evaporated milk  
2 tsp. soda

2 cups flour  
2 cups raw cranberries  
1 tsp salt (omit if self-  
rising flour used)  
1 cup chopped nuts

Mix all ingredients except cranberries and nuts. Add cranberries and nuts by hand. Spread in a greased and floured 13" x 9" x 2" pan. Bake at 350 degrees for 30 minutes. Serve with Rum Sauce.

RUM SAUCE

1/2 pound butter or margarine  
2 cups sugar  
1 cup evaporated milk

2 tsp. vanilla  
1/2 tsp. brandy or rum  
(rum flavoring may be used)

Combine and boil all ingredients over low heat for 4 minutes. Serve warm over cake. (Heat must be low or sauce will be too thin.)

Tommye Cooper

428

DUMP CAKE

"Dump" into a 9 x 13" greased cake pan, the following ingredients - in the order in which they are given here.

1 large can crushed pineapple

1 jar cherry pie filling

1 pkg. white cake mix - sprinkle over

1/2 lb. butter or margarine, melted - pour over cake mix

1 can "Angel flake" coconut

1 cup chopped nuts - pecans or English walnuts

Throw the whole mess into a 325 degree oven and bake for one hour.  
The top will be chompy-crunchy and the bottom will be gooey-yummy!

Judy Merrill

### DUTCH CHOCOLATE LAYER CAKE

4 eggs  
2 cups sugar  
2 1/2 cups sifted all-purpose  
flour

4 tsp. baking powder  
2 tsp. butter or margarine  
3 sq. chocolate  
1 cup milk

Beat eggs until light and thick, gradually add sugar and continue beating. Fold sifted dry ingredients into egg mixture. Place butter and chocolate in milk and heat on surface at 175 degrees. Add all at one time. Pour into two greased and floured 9-inch round cake pans. Bake at 350 for 30-35 minutes. Frost with Dutch Chocolate Filling and Frosting.

### DUTCH CHOCOLATE FILLING AND FROSTING

1/4 cup sugar  
2 1/2 tbsp. cocoa  
1 tbsp. cornstarch  
1 cup milk

1 1/4 tsp. vanilla  
1 1/3 cups heavy cream, whipped  
1/4 sq. chocolate, grated

Combine sugar, cocoa and cornstarch. Gradually add milk, stirring until smooth. Cook on the surface at 200 degrees.

(over)

430

Stir constantly until thick. Add 1 tsp. vanilla. Cover and cool. Add  $\frac{1}{3}$  cup cooled cocoa mixture and  $\frac{1}{4}$  tsp. vanilla to whipped cream. Spread remaining cocoa mixture between layers of cake. Frost cake with whipped cream mixture. Garnish with grated chocolate.

Barbara Sukow

EDELWEISS CHOCOLATE CAKE

1 pkg. (1 cup) semi-sweet  
chocolate morsels  
1/2 cup butter  
1 cup sugar  
2 egg yolks  
1 whole egg

2 cups sifted cake flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1 tsp. salt  
1 cup milk  
Seven Minute Frosting

Melt chocolate morsels over hot, not boiling water. Cream together butter and sugar until light in color. Add the yolks and whole egg, one at a time, beating well after each addition. Sift together flour, baking soda, baking powder and salt. Stir in melted morsels. Turn batter evenly into two greased and floured 8 inch round cake pans, two inches deep. Bake at 350 degrees for 35 minutes. Cool in cake pans on wire cake racks. When cool, remove gently. Frost with Seven Minute Frosting and garnish, if desired, with additional semisweet chocolate morsels.

Barbara Sukow



432

FRENCH CHOCOLATE CAKE

1 lb. sweet chocolate  
1 tbsp. flour  
1 tbsp. sugar

$\frac{2}{3}$  cup soft butter  
4 eggs

Preheat oven to 425 degrees. Line an 8 inch cake pan or spring form with waxed paper. Melt chocolate over hot (not boiling) water with 1 tsp. water. Remove from heat and stir in flour, sugar and soft butter. Mix thoroughly. Separate egg yolks from white of eggs. Beat yolks vigorously. Stir into chocolate mixture gradually. Stir until smooth. Beat egg whites stiffly, fold gently into batter. Transfer to pan; bake 15 minutes. Cake will be soft, but cooling will stiffen to right texture. When cool, remove from pan. Serve with whipped cream.

Ruby Fox

FRESH APPLE CAKE

3 eggs	2 tsp. vanilla
1 1/2 cups corn oil	1 tsp. salt
3 1/2 cups plain flour	3 1/2 cups chopped apples
2 cups white sugar	1 cup nuts
1 rounded tsp. soda	

Beat eggs, add slowly the oil; sift dry ingredients and add to eggs and oil. Add apples, nuts and vanilla. Pour into a large flat pan or 3 regular size cake pans. Bake 45 minutes at 325.

ICING

1 1/2 cups brown sugar	1/2 cup milk
1 stick margarine	1 tsp. vanilla

Cook everything except vanilla. Bring to a rolling boil and boil for 1 minute. Remove from heat and add vanilla. Spread while hot.

Leonard Tabor



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FRUIT COCKTAIL CAKE

1/2 cup Wesson oil  
1 1/2 cups sugar  
2 or 3 eggs

2 cups sifted self-rising flour  
1 cup fruit cocktail and juice

Blend oil, sugar and eggs well; add flour. Stir until smooth. Add 1 cup fruit cocktail (juice included). Mix well. Put in pan (8 1/2 x 12 x 2) Bake 40-45 minutes at 300 degrees.

TOPPING

1 stick margarine  
3/4 cup sugar  
1/2 cup canned milk

1 tsp. vanilla  
1 can or pkg. coconut  
nuts if desired

Bring to rolling boil and boil for 1 minute. Remove from heat; add vanilla and coconut. Spread while hot.

Leonard Tabor

GERMAN SWEET CHOCOLATE CAKE

1 pkg. (4 oz.) Baker's German's  
Sweet Chocolate  
1/2 cup boiling water  
1 cup butter or margarine  
4 egg yolks, unbeaten  
2 1/2 cups sifted Swans Down  
Cake Flour

1/2 tsp. salt  
1 cup buttermilk  
2 cups sugar  
1 tsp. vanilla  
1 tsp. baking soda  
4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well.

Sift together flour, salt, and soda. Add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten egg whites. Pour into three 8 or 9 inch layer pans, lined on bottoms with paper. Bake at 350 for 30-40 minutes. Cool. Frost tops only. Frost with Coconut-Pecan Frosting.

Joi Burget

436

"HAND-ME-DOWN" CHOCOLATE CAKE

3/4 cup butter or margarine  
1 3/4 cups sugar  
2 eggs  
1 tsp. vanilla  
2 cups flour

3/4 cup cocoa  
1 1/4 tsp. baking soda  
1/2 tsp. salt  
1 1/3 cup water

Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat 1 minute at medium speed. Combine flour, cocoa, baking soda and salt; add alternately with water to creamed mixture. Pour batter into 2 greased and floured 8-inch cake pans. Bake at 350 for 35-40 minutes. Cool; frost with chocolate frosting and decorate.

NAL Friend

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HERSHEY CHOCOLATE CAKE

1/2 cup butter  
1 cup sugar  
4 eggs  
1 16-ounce can chocolate syrup  
1 tsp. vanilla  
1 cup self rising flour

Soften butter. Cream well with sugar. Add eggs one at a time, beating well after each addition. Add chocolate syrup and vanilla and blend well. Fold in flour. Pour into greased and floured 9x13" pan. Bake 40-50 minutes at 350.

NAL Friend

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HOT MILK SPONGE CAKE

2 cups sugar  
4 eggs  
2 cups flour  
1 cup milk  
1 stick margarine  
1 tsp. vanilla  
1 1/2 tsp. baking powder

Blend sugar and eggs well, add flour. Heat milk and butter, blend into sugar, egg and flour mixture. Add vanilla, sprinkle baking powder into mixture slowly.

Bake in greased tube pan at 350 for 45 minutes.

Darlene Hackley

ITALIAN CREAM CAKE

2 cups flour  
2 cups sugar  
1 stick butter  
1/2 cup Crisco  
5 egg yolks  
1 tsp. soda

1 cup buttermilk  
1 tsp. vanilla  
1 can chopped nuts - optional  
5 egg whites  
1 small can coconut

Cream butter and Crisco, add sugar, beat well. Add egg yolks, beat. Combine flour, soda and add to creamed mixture with buttermilk alternately. Add vanilla, coconut and nuts. Add stiffly beaten egg whites. Pour into 3 greased, floured pans. Bake at 350 for 25-30 minutes.

Darlene Hackley

440

JEWISH APPLE CAKE

3 cups flour  
3 tsp. baking powder  
2 cups sugar

4 eggs  
1/2 cup orange juice  
1 cup oil (Wesson or Crisco)

Pare 3 big or 6 medium apples  
1/3 cup sugar  
3 tsp. cinnamon

Sift first three ingredients into mixing bowl. Add next three ingredients and beat well. Pour half of batter in tube pan, add layer of sliced apples, cinnamon and sugar. Add remaining batter and another layer of apples, sugar and cinnamon.

Bake for 1 1/2 hours at 350 degrees.

Joyce Juskelis

Lazy Daisy Cake

2 eggs	1 c. flour
2 c. sugar	1/4 t. salt
1 t. vanilla	1 T. butter
1 t. baking powder	1/4 c. scalded milk

Turn oven to 325°. Beat eggs until light. Add sugar, beating constantly. Add vanilla. Sift dry ingredients together and add to egg mixture. Melt butter in scalded milk and add to mixture. Beat only until mixed. Bake for 25 minutes. Cool slightly and spread topping on cake.

Cindi Kenyon



MINI MINCE MEAT NUT CAKES

1/2 cup butter or margarine  
1/3 cup dark brown sugar, firmly  
packed  
3 eggs  
2 1/2 cups sifted flour  
1 tsp. salt

1 tsp. baking powder  
1/2 tsp. baking soda  
1 can sweetened condensed milk  
(not evaporated milk)  
2 2/3 cups (28 oz.) mince meat  
2 cups walnuts, coarsely chopped

Cream butter and sugar in bowl till fluffy. Add eggs; mix well. (Mixture will look grainy.) Sift together dry ingredients. Add to butter mixture, alternating with milk. Blend. Stir in mince meat and walnuts. Line 1 1/2" cupcake pans with 2" paper liners. Drop 1 heaping tsp. of batter into each liner. Bake in 350 oven 20-25 minutes. Cool. Decorate. Makes about 90 dainty cakes.

If you don't have 1 1/2" cupcake pans, use paper liners triple-thick on cookie sheet. Fill and bake as above.

Want cookies? Drop batter by tsp. on greased cookie sheets. Bake in 350 oven 12-15 minutes.

Barbara Sukow

443

MOCK POUND CAKE

1 package lemon cake mix  
1 package instant lemon pudding  
1 cup frozen lemonade (mixed  
according to directions

4 eggs  
1/2 cup vegetable oil\*  
Lemon Glaze (recipe below)

In a large mixing bowl, blend cake mix, pudding mix, lemonade, eggs, and oil. Pour batter into greased and floured ten-inch bundt tube pan and bake 1 hour at 325 degrees. \*Use Crisco oil. Any other oil may cause to fall.

After taking cake from oven puncture the cake several times (all the way through starting from top), then cover with lemon glaze.

LEMON GLAZE

1 small can frozen lemonade (undiluted)  
2/3 cup sugar

Mix ingredients and cook in a saucepan over medium heat until the mixture boils. Let cool while cake is baking. Pour over hot cake.

Liz Stanton

444

MOM JACKSON'S RECIPE FOR POOR MAN'S FRUIT CAKE

1 1/2 cup seedless raisins  
1 1/2 cup figs or dates (or half of each)  
1 1/2 cup currants  
2 cups sugar  
2 cups boiling water  
5 tbsp. shortening

Cook above ingredients slowly for 20 minutes. Cool till just warm. Add 3 cups flour, 1 tsp. soda, 2 tsp. cinnamon, 1 tsp. salt, 2 tsp. cloves, 2 tsp. allspice, 1 tsp. ginger, 1 tsp. nutmeg, 1 cup mince meat, 2 packages candied fruit, 1 cup nuts (half walnuts and half English walnuts is best) stir all ingredients and put in large tube pan. Bake at 325 for 2 hours.

NAL Friend

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MOM JACKSON'S SKILLET CAKE

Sift together in ungreased tin or cast iron frying pan

1 1/2 cups flour

3 tbsp. cocoa

1 cup sugar

1 tsp. soda

1/2 tsp. salt

Make 3 holes in dry ingredients; in first hole pour in 6 tbsp. Wesson oil; in second hole pour in 1 tbsp. vinegar; in third hole pour in 1 tsp. vanilla. Pour over this 1 cup cold tap water, stir with fork until well mixed. Bake 25 minutes at 350. Cool and frost in pan.

FROSTING

1 1/2 cups confectioner's sugar

2 tbsp. cocoa

3 tbsp. soft butter

dash salt

Cream together; add 2 tbsp. coffee. Beat well.

NAL Friend

MRS. TABOR'S POUND CAKE

1/2 lb. butter  
1/2 cup shortening  
3 cups sugar  
1 tsp. lemon extract  
1 tsp. vanilla extract  
2 tbsp. brandy

3 cups sifted cake flour  
or plain flour  
pinch of salt  
1 cup milk  
1/2 tsp. baking powder  
7 eggs

Cream butter, shortening and sugar until light and fluffy. Add vanilla extract, lemon extract and brandy and blend well. Add eggs, one at a time, and continue beating after each addition. Sift together flour, baking powder and salt and add alternately to creamed mixture with milk. Pour into a greased and floured good-sized tube pan. Bake in a 325 degree oven for 1 hour and 30 minutes or until cake tests done.

Leonard Tabor

NEIGHBOR CHOCOLATE PIE

Mix in bowl: 2 cups sugar  
2 cups flour, sifted

Bring to a boil over low heat and add to sugar-flour mixture. Mix.  
1 stick butter or margarine  
1 cup water  
1/2 cup shortening  
4 tbsp. cocoa

Add to the above:

2 eggs  
1/2 cup buttermilk  
1 tsp. soda  
1 tsp. vanilla

Beat well and pour into 9 x 12 pan. Bake 45 minutes at 350. Five minutes before cake is done, mix frosting -- pour over cake when removed from oven.

FUDGE FROSTING

Bring to a boil: 1 stick margarine or butter  
4 tbsp, cocoa and 1/2 cup sweet milk

(over)

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Beat mixture into: 1 box powdered sugar  
1 tsp. vanilla  
1 cup nuts, optional

Stan Jordan



Oatmeal Cake

1 cup quick rolled oats  
1-1/4 cup boiling water  
1 stick butter  
1 cup brown sugar  
1 cup white sugar  
2 beaten eggs

1-1/3 cup flour  
1 tsp. soda  
1 tsp. cinnamon  
1/2 tsp. salt  
1 tsp. vanilla

Pour water over oats. Let stand 10 minutes. Cream butter and sugars. Mix with oats. Add eggs, flour, soda, cinnamon, salt and vanilla. Pour into sheet cake pan. Bake at 350 degrees for 30-35 minutes.

Topping

1 cup brown sugar  
1 cup coconut (shredded)  
1/2 cup chopped nuts

1/2 cup cream or milk  
4 tbsp. butter, melted

Combine all ingredients and stir with spoon until well blended. Pour over cake while warm. Brown under broiler. Watch carefully while under broiler 5 to 8 minutes.

Barbara Sukow



OLD FASHIONED APPLESAUCE CAKE

2/3 cup soft shortening	1 3/4 tsp. soda
1 1/4 cups granulated sugar	1 1/4 tsp. cinnamon
1 cup brown sugar (packed)	1/2 tsp. cloves
3 eggs	3/4 tsp. allspice
1 3/4 cups thick, unsweetened applesauce	1/4 tsp. nutmeg
1/2 cup water	1 1/2 cups walnuts
3 cups all purpose flour	1 1/2 cups raisins or cut
1/2 tsp. baking powder	dates (or 1/2 of each)

Cream shortening, sugars, and eggs. Add applesauce, mixing well. Stir sifted dry ingredients into mixture alternating with water. Blend fruit and nuts into batter. Pour into greased and floured 9 x 13 inch pan. Bake at 350 degrees for 55 to 60 minutes. Cool in pan and frost with Penuche frosting or sprinkle a bit of powdered sugar over top.

Liz Stanton

ORANGE CAKE

5 eggs

1 cup crisco

1 2/3 cups sugar

2 cups flour

1 tsp. vanilla

1 tsp. lemon

Combine eggs, crisco, and sugar. Beat until creamy. Add flour, vanilla, lemon and mix completely. Grease and flour tube cake pan. Bake first 15 minutes at 315 degrees, next 20 minutes at 325 degrees and 10 minutes or until done at 400 degrees.

ICING

Mix soon as cake is put into oven) 1/2 cup orange juice; finish filling cup with sugar and pour over cake with teaspoon while cake is still hot.

Faye Thomas

ORANGE NUTCAKE

1 cup finely chopped pecans or walnuts  
3 1/2 cups sifted cake flour  
4 tsp. double acting baking powder  
1/8 tsp. salt  
1/2 lb. butter, room temperature  
1 tbsp. grated orange rind  
2 cups sugar  
4 eggs  
1 cup milk  
Confectioners' sugar optional

Toss nuts with 1/2 cup flour; set aside. Sift remaining flour, baking powder and salt together; set aside. Cream butter until fluffy; blend in orange rind. Add sugar, a little at a time, blending well. Add eggs, one at a time, blending well after each. Add flour mixture alternately with milk. Gently fold in nuts and any flour that did not cling to them. Turn into lightly oiled 10-inch tube pan with removable bottom. Bake at 350 degrees about one hour, or until cake shrinks in from sides and cake tester is clean when pulled from middle. Cool in pan on rack for about 40 minutes, remove from pan and finish cooling on rack. Wrap well and store in cool place. Sprinkle with confectioners' sugar, if desired.

2 cups graham cracker crumbs  
1/4 cup melted butter  
1/2 cup sugar  
1 can crushed pineapple

Mix first 3, pat a layer into bottom of buttered pan. Put layer of crushed pineapple, then layer of crumbs - alternate, 2 layers of pineapple, 3 layers of crumbs. Bake in 375 oven for 35 minutes. Serve warm or cold. Cool whip may be added when serving.

NAL Friend

PINEAPPLE DELIGHT CAKE

- 1 package 2 layer size yellow cake mix
- 1 3 3/4 or 3 5/8 ounce package instant vanilla pudding mix
- 1 13 1/2 oz. can crushed pineapple, undrained (1 2/3 cups)
- 1 2-oz. package dessert topping mix.

Prepare and bake two 8 or 9 inch layers from cake mix according to package directions; cool 10 minutes; remove from pans. Stir pudding mix into crushed pineapple. Prepare dessert topping according to package directions; fold in pineapple mixture. Spread about 1 1/2 cups frosting on bottom cake layer, top with second layer. Frost sides of cake lightly; top cake with remaining frosting. Garnish sides of cake with halved pineapple slices (one 1-lb. can) and marschino cherries. Chill till serving time.

NAL FRIEND

455

PISTACHIO BUNDT CAKE

1 pkg white or yellow cake mix  
4 eggs  
1 cup orange juice

$\frac{1}{2}$  cup cooking oil  
1 box pistachio instant  
pudding mix

Place ingredients in bowl and mix at low speed for 1 min. and at higher speed for about 3 min. or until well blended. Pour  $\frac{2}{3}$  of the batter into a well greased and floured Bundt pan and to the remaining  $\frac{1}{3}$  of the batter add:

$\frac{3}{4}$  cup chocolate syrup

When well mixed, pour over the batter in the pan and run a knife through the batter to marble it. Bake for 1 hour at 350 degrees. Allow to cool in pan for 15 min. before turning out.

Liz Stanton



PLAIN POUND CAKE

2 sticks butter  
1 stick margarine  
2 3/4 cups sugar  
5 eggs  
3 cups all-purpose flour

1/2 tsp baking powder  
1 cup milk  
1 small bottle brandy or rum  
flavoring or substitute any  
desired flavoring to taste

Cream butter and margarine, adding sugar and blending until fluffy. Add eggs, one at a time, blending thoroughly after the addition of each egg. Sift the flour with baking powder, then alternately add flour mixture and milk. Blend until light and fluffy, then gradually add flavoring.

Bake in a ten-inch greased and floured tube pan for one hour and 15 minutes.

For variations: substitute 1 teaspoon vanilla flavoring for the brandy or rum, substitute 1 pound light brown sugar plus 1 cup white instead of 2 3/4 cups white sugar and add 1 cup chopped pecans. Use 8 ounces softened cream cheese, added to the recipe after the flour, plus one more egg, and 1 tsp. soda.

Liz Stanton

457

POUND CAKE

Cream 1 cup butter until soft

Gradually beat in 1 1/2 cups sugar until mixture is light and fluffy

Beat yolks of 5 eggs until thick and lemon colored

Beat into creamed mixture

Stir in 1 tbsp. brandy (or lemon extract)

Beat egg whites until stiff

Sift 2 cups flour (cake) with 1/4 tsp. mace

Add alternately with egg whites to butter-sugar mixture

Mix until well blended

Pour into a buttered, wax paper lined 9 x 5 x 2 1/2 loaf pan

Bake at 300 degrees for 1 hour and 30 minutes or until done.

Cool in pan 10 minutes. Turn out onto cake rack and cool thoroughly.

Sprinkle powdered sugar on top of loaf when cold.

Louise Davis



458

POUND CAKE

Cream 1 cube soft butter and 1 cube soft margarine

Gradually add 1 2/3 cups sugar and cream smooth

Sift 2 cups all-purpose flour

Add alternately to creamed mixture with 5 eggs (at room temperature)

Beat until very smooth

Add 1 tsp. lemon extract

Pour into 3 greased 3 x 7 pans (or 1 9 x 5 pan)

Bake at 325 degrees for 1 hour to 1 hour 10 minutes for small pan, (or 1 hour 15 minutes for large pan).

Louise Davis

POUND CAKE

1 package Vanilla cake mix	1 c. water
1 package jello instant pudding	1/2 c. Crisco oil
4 eggs	

Blend all ingredients in a large bowl and then beat at medium speed for 2 minutes. Pour into greased and floured 10 inch tube pan.

Bake at 350 for about 45-55 minutes or until center springs back when touched lightly. Cool right side up for 25 minutes, then remove from pan.

GLAZE: Blend 1 c. confectioners sugar with either 2 tbsp milk or 2 tbsp lemon juice. Drizzle over cake.

Henry Gilbert

460

PUMPKIN CAKE

1/2 cup shortening  
1 cup brown sugar  
1/2 cup granulated sugar  
1 egg or 2 egg yolks  
3/4 cup pumpkin  
2 cups flour

1/4 tsp. soda  
3 tsp. baking powder  
1 tsp. salt  
1 tsp. cinnamon  
2/3 cups chopped nuts  
1/3 cup sour milk

Cream shortening and sugar; add egg and pumpkin. Sift dry ingredients together; add nuts and dry ingredients alternately with sour milk. Mix well. Bake in 350 oven (2 8" layer pans) for 25 minutes. Put cooled layers together with spiced whipped cream.

Vern J. Van Dyke

461

PUMPKIN SPICE CAKE

1/2 cup butter  
1 cup sugar  
1 beaten egg  
1 cup hot pumpkin  
2 cups flour  
1 tsp. soda  
1/2 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. allspice  
1/2 tsp. cloves  
1/2 cup raisins  
1/2 cup pecans

Dissolve soda in heated pumpkin. Mix all ingredients together. Bake in buttered loaf pan in moderate (350 degrees) oven for 1 hour.

Mrs. Thomas Kuhn

462

RED VELVET CAKE

1 cup shortening (margarine works)  
2 eggs  
1 1/2 cups sugar  
2 tbsp cocoa  
1 cup buttermilk  
2 1/2 cups Swansdown flour

1 tbsp vanilla  
1 tsp. salt  
1 tsp. soda  
2 oz. red food coloring  
1 tbsp. vinegar (white)

Cream shortening, sugar and vanilla. Add eggs one at a time. Beat thoroughly each time. Make paste of cocoa and food coloring. Add to sugar mixture. Sift flour, salt. Add alternately with buttermilk. Start with flour and end with flour. Combine soda and vinegar. Add to batter. Beat well. Bake in 3 layers, 9 inch pans, 350 oven for 30 minutes.

Use White Icing.

Hilda Percosky

Behold! There was a cake baken--First Kings 19:6

1 cup butter	Judges 5:25
2 cups sugar	Jeremiah 6:20
3 1/2 cups flour	First Kings 4:22
2 cups raisins	First Samuel 25:18
2 cups figs	First Samuel 25:18
1 cup almonds	Genesis 43:11
1 cup water	Genesis 24:11
6 eggs	Isaiah 10:14
A little salt (1/2 tsp)	Leviticus 2:13
A large spoon honey (1 tbsp.)	Exodus 16:31
Sweet spices to taste	First Kings 10:2
2 tsp. baking powder	First Corinthians 5:6

Follow Solomon's advice for making good boys, in first clause Proverbs 23:14 and you will have a good cake. (According to Solomon, "Thou shalt beat him with the rod, and shalt deliver his soul from hell.")

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Whip butter, sugar and honey until light. Beat egg yolks; add to whipped mixture. Add flour, baking powder, spices and salt alternately with water; fold in figs, almonds and raisins. Fold in stiffly beaten egg whites; turn into two greased 10-inch tube pans. Bake at 300 degrees until done. Yield: 10-12 servings.

Sadie Daughtry

SELF-FROSTED FUDGE CAKE

2 tbsp plus 1/2 cup butter, softened  
1 1/4 cups Pillsbury's Best All Purpose Flour  
3/4 cup sugar  
2 1/2 tsp baking powder  
1/2 tsp salt  
2/3 cup milk  
2 (1 oz) envelopes premelted unsweetened chocolate  
2 eggs  
1/2 cup salted pecan halves  
1 package Pillsbury Chocolate Fudge Sauce Mix  
3/4 cup plus 2 tbsp warm water

Melt 2 tbsp butter in 9 or 10 inch ovenproof skillet. Set aside. Measure all ingredients except pecans, dry sauce mix and water into large mixer bowl. Blend well at low speed; beat 2 minutes at medium speed. Pour into skillet. Sprinkle with pecans. Combine water and dry sauce mix; spoon over batter. Bake at 350 degrees for 40 to 45 minutes. Cool 1 to 2 minutes. Invert onto serving plate. Serve warm with ice cream or whipped cream.

Liz Stanton



466

### SOUR CREAM CAKE

1/4 lb. butter  
1 cup sugar  
2 cups flour  
2 eggs

1 tsp. baking powder  
1 tsp. baking soda  
1/2 pt. sour cream  
1 tsp. vanilla

Cream butter and sugar, add eggs, and a pinch of salt. Sift together dry ingredients. Mix well with egg mixture. Add 1/2 pt. sour cream. Dough is thick.

### FILLING

1/2 cup chopped nuts  
1/2 cup brown sugar  
1/2 tsp. cinnamon, 2 tsp. flour (mix these two ingredients together)

Grease Bundt pan and dust with flour. Put 1/2 of dough in pan. Sprinkle part of the filling on top of this. Add rest of dough and sprinkle remainder of filling on top. Bake approximately 1 hour at 350 degrees.

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SOUR CREAM POUND CAKE

1/2 pound butter  
3 cups sugar  
6 eggs  
3 cups cake flour  
1/4 tsp. soda  
1/2 pint sour cream  
2 tsp. vanilla extract  
2 tsp. almond extract

Cream butter and sugar; add eggs, one at a time, and beat well. Add flour, reserving 2 tablespoons; add sour cream and mix. Add reserved flour with soda and flavoring.

Bake in a greased and floured ten-inch tube pan at 325 degrees for 1 1/2 hours. This makes a very large cake which stays moist longer than other pound cakes.

NAL Friend

## STRAWBERRY CHEESE CAKE

3/4 pkg. Zwieback - rolled fine  
2 tbsp. sugar  
2 tbsp. melted butter

Mix thoroughly and line bottom and sides of spring form or deep-pie plate.

1 lb. cream cheese - room temperature. Mix with 1/2 cup granulated sugar. Add 2 slightly beaten eggs and 1/2 tsp. vanilla. Blend thoroughly and pour into lined pan. Bake at 350 degrees for 15 minutes. Remove from oven. Do not turn off heat. Cool for 15 minutes. Add 2 tbsp. sugar and 1 tsp. vanilla to 1 pint of sour cream. Pour over cake and return to oven for 5 minutes. Turn off heat, but do not open oven door for 25 minutes - then remove cake.

Thaw and drain 1 pkg. frozen strawberries. To the juice add 1 tbsp. of corn starch. Cook over a low fire until thick. Add berries and remove from heat. Cool. When cake is cool pour berries over cake. Best when prepared the day before and put in refrigerator. Follow recipe to the letter and you can't fail. Timing is most important.

Betty Daniel

1 1/2 cup butter  
3 cups sugar  
5 eggs  
3 cups flour  
1 cup lukewarm milk  
2 tsp. vanilla  
1 tsp. lemon extract

Cream butter and sugar. Add eggs one at a time, beating after each addition. Fold in flour alternately with combined milk and extracts. Pour into greased and floured 10-inch tube pan. Bake at 325 for 1 hour and 20 minutes.

Darlene Hackley

470

TEXAS SHEET CAKE

2 sticks butter (or margarine)  
1 cup water  
4 tbsp. cocoa  
2 cups flour  
1/2 tsp. salt

2 cups sugar  
1 tsp. baking soda  
2 eggs  
1/2 cup sour cream

Bring butter, water and cocoa to boil. Mix flour, salt, sugar and baking soda together. Add boiled mixture to dry ingredients at once. Cream well, add eggs and sour cream. Bake on greased and floured cookie sheet\* or jelly roll pan for 20 minutes at 350. Ice at once!!!

Bring to boil: 1 stick butter or margarine  
6 tbsp milk  
4 tbsp. cocoa  
Add at once: 1 box powdered sugar  
Beat well, add: 1 tsp. vanilla  
1 cup chopped nuts

Cut into squares.

Be sure to add nuts to icing before spreading.

\*Cookie sheet with sides

Darlene Hackley

THANKSGIVING APPLESAUCE CAKE

3 cups applesauce  
3/4 cup shortening  
3 eggs  
2 cups sugar  
3 1/2 cups flour  
2 tsp. baking soda  
4 tsp. cinnamon

1 tsp. nutmeg  
3/4 tsp. cloves  
1 tsp. salt  
1 cup chopped nuts  
1 lb. raisins  
1 lb. orange gum candy

Cream shortening, sugar and eggs until light. Sift dry ingredients together. Add to creamed mixture alternately with applesauce. Add nuts, raisins and cup up gum slices. Bake 1 1/2 hours in 325 degree oven, in greased, paper-lined pan.

Sadie Daughtry

Thirty Minute Chocolate Cake

2 cups flour  
2 cups sugar  
2 sticks margarine  
3 tbsp. cocoa  
1 cup water

2 eggs  
1/2 cup buttermilk  
1 tsp. soda  
1 tsp. vanilla

Mix flour and sugar together. Put water, cocoa and margarine in saucepan. Bring to boil. Remove from heat and pour over flour and sugar mixture. Mix well. Add eggs, buttermilk, soda and vanilla. Pour into greased 9 x 12 inch pan and bake at 400 degrees for 20 minutes.

Topping

1 stick margarine  
6 tbsp. milk  
3 tbsp. cocoa

1 box confectioners sugar  
1/2 tsp. vanilla  
1/2 cup chopped nuts

While cake is baking combine butter, milk and cocoa in saucepan. Bring to a boil. Remove from heat and add sugar, vanilla and nuts. Stir quickly and well with spoon. Pour over cake while cake is hot.



473

TOMATO SOUP CAKE

Sift 1 cup of sugar

Cream 2 tbsps. butter

Add sifted sugar and blend well

Sift 2 cups all-purpose flour with 1/2 tsp. salt, 1 tsp. cinnamon, 1/2 tsp cloves, 1/2 tsp. nutmeg and 1 tsp soda

Add to sugar-butter mixture alternately with 1 can tomato soup. Beat until smooth. Fold in 1 cup chopped nuts and 1 cup raisins.

Bake in 9-inch tube pan at 350 degrees about 45 minutes. Cool and ice with white icing.

Louise Davis



474

TUNNEL OF FUDGE CAKE

1 1/2 cups soft butter  
6 eggs,  
1 1/2 cups sugar  
2 cups flour  
1 pkg. Pillsbury Buttercream Double Dutch Fudge Frosting mix - regular size  
2 cups chopped walnuts

Cream butter, add eggs one at a time, beating well. Add sugar gradually while beating. Cream until light and fluffy. By hand, stir in flour, dry frosting mix and nuts until well blended. Pour batter into greased Bundt pan or tube pan. Bake 350 for 60 to 65 minutes. Cool 2 hours, remove from pan. Cool completely before serving.

Darlene Hackley

TUNNEL OF LOVE CAKE

1 10-inch angel cake  
1/2 lb. (32) marshmallows  
1/4 tsp. salt  
1/3 cup water  
1 cup heavy cream whipped

1 (6 Oz.) pkg. semi-sweet chocolate morsels  
1/8 tsp. almond extract  
Chocolate frosting, see recipe below

Combine marshmallows, salt and water in saucepan; place over medium heat until melted, stirring. Remove from heat and stir in chocolate morsels until melted. Chill about 10 minutes, until thoroughly cooled. Fold in whipped cream and almond extract. Cut off approximately 1 inch from top of angel cake. Gently hollow out a trench in cake 2 inches deep. Tear cake pieces slightly. Fill trench with half of filling. Place torn cake on top, pressing down slightly. Top with remaining filling. Replace top of cake. Frost with chocolate frosting. Chill for several hours. At serving time place paper doily on cake and top with nosegay.

CHOCOLATE FROSTING

1 (6 oz.) pkg. semi-sweet chocolate morsels  
1/2 cup sour cream

Melt the chocolate over hot water. Remove and cool for 5 minutes. Stir in the sour cream.

Bessie Petteway

BUTTERCREAM FROSTING

1 lb. box confectioners sugar  
1/4 lb. (1/2 cup) soft butter or margarine  
1/8 tsp. salt  
1 tsp. vanilla  
3-4 tbsp. milk

Cream one-third of sugar with butter and salt in large bowl.  
Blend extract, 2 tbsp. milk and remaining sugar into mixture.  
Gradually stir remaining milk into frosting until desired spreading consistency is reached. Makes frosting for two 9" round layers.

NOTE: to make more generous frosting, increase ingredients by one-fourth.

Barbara Sukow

477

CARAMEL ICING

1 cup brown sugar  
1/3 cup can milk cream  
1/3 stick butter

Cook about 12 minutes. Cool - add 1 tsp. vanilla. Beat in confectioners sugar.

Darlene Hackley

478

CHOCOLATE FROSTING

1/4 cup milk  
1/4 cup butter or margarine  
2 envelopes chocolate  
1 t. vanilla  
2 1/2 cup confectioners 10x sugar

Bring to boil in saucepan 1/4 c. milk and 1/4 c. butter or margarine; remove from heat. Blend in 2 envelopes chocolate. Stir in 1 t. vanilla and 2 1/2 c. confectioners 10x sugar until spreading consistency. If necessary, thin with few drops of milk.

Marguerite Heidenberg

### COCONUT-PECAN FROSTING

Use to frost German Sweet Chocolate Cake.

Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, 1/2 cup butter or margarine, 1 tsp. vanilla. Cook and stir over medium heat until thickened--about 12 minutes. Add 1 1/3 cups Baker's Angel Flake coconut and 1 cup chopped pecans. Beat until thick enough to spread. Makes 2 1/2 cups.

Joi Burget

480

NO-COOK CHOCOLATE FROSTING

1 cup (1/2 jar) Marshmallow Fluff  
2 squares baking chocolate  
1/2 tsp. vanilla  
3 tbsp. water  
1 lb. confectionery sugar  
2 tbsp. butter

Combine melted chocolate and marshmallow. Add water and vanilla. Stir in sugar, one half cup at a time. Blend in soft butter. Enough frosting for an 8 inch layer cake.

NAL Friend

PENUCHE FROSTING FOR APPLESAUCE CAKE

1 cup brown sugar  
1/4 cup milk  
3 tbsp. butter  
1 tsp. vanilla  
1 1/2-2 cups sifted confectioners sugar

Combine brown sugar, milk, butter in top of double boiler. Cook over rapidly boiling water for about 3 minutes. Cool to lukewarm. Add vanilla. Beat in sifted confectioners sugar to right consistency.

Liz Stanton



482

SEVEN MINUTE FROSTING \*

2 egg whites  
1 cup sugar  
1/4 tsp. cream of tartar  
1/8 tsp. salt  
1/4 cup water  
1 cup (1/2 jar) marshmallow fluff  
1 tsp. vanilla

Combine all ingredients except vanilla in top of double boiler. Place over boiling water; beat with rotary beater until mixture holds soft peaks. Remove top of double boiler from lower part; beat until mixture holds stiff peaks. Beat in vanilla. Yield: frosting for 2 8 or 9 inch layers.

NAL Friend

\* Use to frost Edelweiss Chocolate Cake.

483

SUE'S CREAM CHEESE ICING

1 large package cream cheese  
1 stick butter  
1 box confectioners sugar  
1 tsp. vanilla  
1 cup finely chopped nuts

Mix all ingredients well and put on cake.

Liz Stanton

# PIES





484

WHITE ICING

5 tbsp. flour  
1 cup milk  
1 cup sugar  
1 cup butter  
1 tsp. vanilla

Cook milk and flour until thick. Cool. Cream sugar and butter and vanilla until fluffy. Add to cooled flour and milk mixture. Beat well. Spread between layers, on top and sides of cake.

NOTE: This is to be used on the Red Velvet Cake.

Hilda Percosky

APPLE BUTTER PIE

6 large tart apples, pared and sliced thin  
1 cup brown sugar  
1 tbsp. lemon juice  
1/2 tsp. nutmeg  
1 tbsp. butter  
2 egg yolks

1 cup flour  
1 tsp. baking powder  
1/4 tsp. salt  
3/4 cup milk

2 egg whites, stiff beaten with 1/4 cup  
sugar

Place sliced apples in a well buttered pie pan. Sprinkle the lemon juice, nutmeg, and 1/2 the brown sugar over the apples. Mix the butter and remaining brown sugar together in a bowl. Add egg yolks. Mix well. Add the sifted dry ingredients alternately with the milk and beat well. Pour over the apples. Bake at 375 for about 25 minutes. Remove from oven. Pile egg whites lightly over pie, return to oven for 10 minutes or until lightly browned.

Shirley Gaventa

486

Apple Crumb Pie

1 stick butter or margarine  
1-1/2 cup sugar  
1 cup flour  
2 can pie-sliced apples

1 tbsp. cinnamon  
1 tsp. nutmeg  
2 tbsp. lemon juice

Place sliced apples in baking pan. Sprinkle with 1 cup sugar, cinnamon, nutmeg and lemon juice.

Topping

Melt butter, add 1/2 cup sugar and 1 cup flour. Crumble over apples. Bake 50-60 minutes at 400 degrees.

Ruby Fox

487

BLENDER PECAN PIE

2 eggs  
2/3 cup sugar  
1/2 tsp. salt  
1/2 cup white corn syrup  
2 tbsp. melted butter

1 tsp. vanilla  
1 cup pecans  
unbaked 9-inch pie shell  
pecan halves

Put eggs, sugar, salt, corn syrup, butter, and vanilla in blender and blend well. Add 1 cup pecans and blend just enough to chop nuts coarsely. Pour into pie shell and place pecan halves on top. Bake at 425 for 15 minutes. Reduce heat to 350 and bake an additional 30 minutes.

Barbara Sukow



### CHERRY TOPPED CHEESECAKE PIE

1 cup fine graham cracker crumbs  
3 tbsp. sugar  
1/4 cup butter, softened  
1 (8 oz.) pkg. cream cheese, softened  
1/2 cup sugar  
2 cups (or one 4 1/2 oz. container) Birds Eye Cool Whip, thawed  
3/4 cup canned cherry pie filling

Combine crumbs, 3 tbsp. sugar and the butter; mix well. Press into bottom and sides of 8 inch pie pan. Chill 1 hour. Beat cream cheese with 1/2 cup sugar until creamy. Blend in whipped topping. Pour into ~~crust~~ crust. Spread pie filling around edge. Chill at least 3 hours.

Barbara Sukow

489

CHOCOLATE CHIP PIE

1 pkg chocolate chip pieces  
2 ~~tblsp~~ milk

Melt the above in a double boiler. Cool about 5 minutes. Add yolks of 4 eggs one at a time and beat well after each. Add 2 tsp vanilla. Fold in 4 egg whites that have been stiffly beaten. Pour in a graham craker crust or baked shell. Let set in refrigerator over night. Serve with whipped cream.

Sue C. Bull

CHOCOLATE CREAM PIE

3/4 cup sugar  
3 tbsp. cornstarch  
2 tbsp. flour  
1/2 tsp. salt  
1/2 cup cold milk

1 1/2 cups milk scalded with 2  
sq. baking chocolate  
3 egg yolks slightly beaten  
2 tbsp. butter or margarine  
1 tsp. vanilla  
graham cracker pie shell

Mix sugar, cornstarch, flour, and salt. Add cold milk and blend. Stirring constantly, pour mixture into scalded milk and chocolate. Cook over moderate heat until uniformly thickened, stirring constantly. Reduce heat and cook slowly uncovered, about 10 minutes. Stir frequently during this cooking. Blend a small quantity of hot mixture with egg yolks. Combine with remaining hot mixture in saucepan. Cook, stirring constantly, about 5 minutes. Remove from heat; add butter. Cool about 5 minutes. Blend in vanilla. Pour into pie shell. Cover with meringe. Bake in moderate oven (350) 12-15 minutes or until the tops of the peaks in meringe are golden brown.

491

COCONUT CUSTARD PIE

1 can coconut  
4 eggs  
1 cup sugar  
2 cups milk

1/2 cup self-rising flour  
1 tsp. vanilla  
1/2 stick butter or margarine

Beat eggs, add milk, butter and vanilla. Add dry ingredients, Pour into 10-inch pie pan. Bake at 350 until brown (at least 40 minutes.)

Darlene Hackley

492

CREAM CHEESE PIE

1 pound Philadelphia cream cheese  
3/4 cup sugar  
1/2 teaspoon vanilla  
dash of cinnamon  
3 egg yolks, whites beaten separately

Mix together until fluffy. Fold in stiff-beaten egg whites last.  
Pour in graham cracker crust. Bake in 375° oven 25-30 minutes.  
Remove from oven. Spread on top 1 1/2 pints sour cream and 1 tablespoon  
sugar mixed together. Place in oven about 5 minutes to glaze top.  
Remove from oven, cool, and refrigerate.

Jeanne M. Holmes

493

CREAM CHEESE PIE

1 graham cracker crust  
8 oz cream cheese  
1/2 cup sugar  
2 eggs

Mix the cream cheese and sugar. Beat in eggs.

Pour into 9 inch graham cracker crust.

Bake at 325 for 25-35 minutes or until center of pie is firm.

Cool and cover with cherry pie or other fruit filling.

Maydelle Stewart

CREAM CHEESE PIE (NO COOKING-NO BAKING)

Mix 1 cup Kellogg's Corn Flake Crumbs and  $\frac{2}{3}$  cup melted butter or margarine in 9 inch pie plate. Press firmly and evenly over bottom and sides of pan to form crust. Chill.

Beat 1 8-oz. package of softened cream cheese until light and fluffy.

Add 1 can Eagle Brand Sweetened Condensed Milk.

Stir in  $\frac{1}{2}$  cup ReaLemon Reconstituted Lemon Juice and 1 tsp. vanilla flavoring.

Pour into chilled crust. Refrigerate till firm (2 to 3 hours).

Top with chilled Comstock Cherry Pie Filling before serving.

Lorraine Patterson

DEEP DISH APPLE PIE

6 cups peeled apple slices  
1/2 cup brown sugar  
1/2 tsp. ground cinnamon  
1/4 tsp. ground nutmeg

2 tbsps. butter  
1/2 recipe pie crust  
2 tbsps. heavy cream

Combine apples, sugar, cinnamon, and nutmeg in deep baking dish.  
Dot with butter. Top with pie crust rolled 1/8 inch thick. Brush  
crust with cream and bake in a hot oven (425 degrees) for 40 minutes.  
Serves 6.

Rosemary Guthrie



DEEP-DISH FRUIT PIE

8 cups (2 qts.) fresh sliced  
peaches, apples, pitted  
cherries, pears, nectarines,  
blueberries  
1 1/2 cups sugar  
dash of salt  
1/4 cup flour

1/4 tsp. each cinnamon, nutmeg  
and cloves  
grated rind of 1 orange  
1/4 cup melted butter or margarine  
1 pkg. pie-crust mix  
2 tbsp. sugar

Pour fruit into a bowl. Mix sugar, salt, flour, spices and orange rind. Add to fruit and toss gently until all fruit is coated. Pour into a 2-qt. casserole or 9-inch-square baking pan. Spoon 3 tbsp. of the butter over the fruit. Prepare pie crust according to pkg. directions. Roll out on a floured board large enough to fit the top of the casserole. Place crust over fruit and crimp edges. Slash top to allow steam to escape. Brush crust with remaining butter and sprinkle with sugar. Bake in preheated hot oven (425) for 15 minutes, lower heat to 350 and bake another 35 minutes or until fruit is easily pierced. Serve spooned warm into bowls and topped with ice cream. Add a pitcher of ice-cold cider and the meal is complete.

Barbara Sukow

1 cup Gold Medal Wondra Flour  
1/2 tsp. salt  
1/3 cup plus 1 tbsp. shortening  
2 tbsp. water (more may be needed)

Mix all ingredients well until all flour is moistened and dough begins to gather into beaters, about 1 minute. Scrape bowl constantly. Gather dough together press firmly into a ball. Flatten ball and roll on lightly floured surface 1 1/2" larger than inverted pie pan. Ease into pan, trim edge, add filling and bake as directed for special pie being made. For baked pie shell, prick edges and bake at 475 for 10-12 minutes.

Hilda Percosky

Note: Use electric mixer.

498

1812 PECAN PIE

1/4 lb. butter or margarine  
2/3 cup sugar  
3/4 cup light corn syrup  
1/4 cup maple syrup  
3 eggs, slightly beaten  
1 tsp. vanilla  
6 oz. pecans

Cream butter and sugar, add syrups and mix thoroughly. Add eggs and vanilla. Put in unbaked pie shell and cover with pecans. Bake 1 hour (until firm) at 325-350.

Nancy L. Ayer

### "MOM SHELLEY'S" CHERRY COBBLER

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1 cup flour  
1/8 tsp. salt  
1/3 cup sugar

1 tbsp. butter  
can of cherries  
1/4 cup milk

Place cherries in dish. Place mixture over top by spoonfuls. After cobbler has baked 20 minutes at 450 degrees, add 1/4 cup sugar, 1/4 cup water and 1/4 tsp. vanilla. Bake 10 minutes longer.

Heat this last a bit before pouring over top. Just to dissolve sugar.

Joi Burget

500

PECAN PIE

1/2 cup sugar  
1 cup syrup  
3 eggs

1/2 tsp. vanilla  
1 cup nuts  
2 tsp. cornstarch

Mix together and put in unbaked pie shell. Bake at 400 degrees for 10 minutes. Then bake at 300 degrees until done.

Ruth Davis

SOUTHERN PECAN PIE

1 cup sugar  
1/2 cup corn syrup  
1/4 cup melted butter  
3 eggs, well-beaten  
1 cup shelled pecans  
1 unbaked 9-inch pie shell

Combine sugar, syrup, melted butter. Add beaten eggs and pecans to syrup mixture, mixing thoroughly. Pour filling into unbaked pie shell. Bake in oven 375° F for 30 minutes. Cool.

Rosemary Bugher

502

SOUTHERN PECAN PIE

1 1/3 cups pecans  
8 slightly beaten eggs  
1 1/2 cup granulated sugar  
2 1/3 cups Karo syrup  
1 oz. melted butter  
1/8 tsp. salt  
2 unbaked pie shells

Place half of pecans in bottom of each pie shell. Combine all other ingredients and pour over pecans. Bake at 325 degrees for one hour.

NAL Friend

STRAWBERRY PIE

1 cup berries - crushed - in small pan. Add  $\frac{3}{4}$  cup water - simmer 3 minutes. Strain, measure juice - add water if necessary to make 1 cup. In saucepan mix:  $\frac{3}{4}$  cup sugar and 3 tbsp. corn starch,  $\frac{1}{4}$  tsp. salt, add liquid slowly, bring to a boil about 3 minutes until thick and clear. Put 3 cups berries into a 9-inch baked crust, spoon cooled sauce over berries, chill before serving.

Darlene Hackley



STRAWBERRY PIECrust:

1 cup flour  
1 stick margarine  
Condensed milk

Mix flour, margarine, and enough condensed milk to make a soft dough (makes 2 crusts). Roll dough between waxed paper.

Glaze:

Red food coloring  
2 cups water  
1 cup sugar  
4 tbsp. corn starch

Mix corn starch and sugar, stir in water and stir until smooth. Cook over medium heat until thick stirring continuously. Remove from heat. Add red food coloring for good color. Set in pan of ice water and stir until cool.

Strawberries

Wash berries - dry on paper towel until all water is off of them. Cut large berries in half. Put layer in crust, add layer of glaze. Then another layer of berries and top with another layer of glaze. Serve with whipped cream topping.

Liz Stanton

505

WONDER PIE

1 can Eagle Brand milk  
1 large container Cool Whip  
1/4 cup lemon juice  
1 small can coconut  
1 small can crushed pineapple  
1 cup pecans - chopped  
2 graham cracker crust

Mix all the above, saving some of the Cool Whip for topping. Pour into graham cracker crust and chill.

Darlene Hackley

# COOKIES





506

WOOPIE PIES

1 cup shortening  
2 cups sugar  
1 cup sour milk  
2 eggs + 2 egg yolks

1 cup hot water  
4 cups flour  
3/4 cup cocoa

1/4 tsp. salt  
1 tsp. baking powder  
2 tsp. soda

Mix shortening and sugar until creamy. Add eggs and beat well. Add one cup of flour and all other dry ingredients. Add sour milk and hot water and rest of the flour alternately. Mix well and drop from tsp. on a greased cookie sheet. Bake at 400 degrees for 5 minutes. Put 2 cookies together with filling.

WOOPIE PIE FILLING

2 whites of eggs (not beaten)  
2 tsp. vanilla  
4 tbsp. flour

4 tbsp. milk  
1 cup soft butter  
2 tbsp. confectioners sugar

Mix all ingredients together and beat well. Then add one box of confectioners sugar and beat well until smooth. Put between cookies 1/4 to 1/2 inch when put together.

Liz Stanton

507

Anise Drops

2 eggs  
1 cup sugar

1 tsp. anise seed  
1 1/4 cup flour

Beat eggs and sugar together 20 minutes (at lowest speed or by hand). Add anise seed. Stir in flour. Drop by 1/2 teaspoonful onto greased sheet. Let stand uncovered overnight (8-12 hours). Bake at 325 degrees until light yellow on bottom (10-15 minutes).

Jeanne M. Holmes

Applesauce Raisin Goodies

3/4 c. shortening  
1 c. brown sugar (packed)  
1 egg  
1/2 c. applesauce  
2 1/4 c. flour  
1/2 t. soda

1/2 t. salt  
3/4 t. cinnamon  
1/4 t. cloves (ground)  
1 c. raisins  
1 c. nuts (finely chopped)

Heat oven to 375°F. Mix shortening, sugar and egg thoroughly. Stir in applesauce. Mix dry ingredients and stir in. Mix in raisins and nuts. Drop dough by teaspoonfuls on greased cookie sheet. Bake 10 to 12 minutes, or until lightly browned. Makes 4 dozen cookies.

Doris Daniel

APRICOT COCONUT BALLS

1 cup dried apricots  
1 cup flaked coconut  
3/4 cups chopped nuts  
1 tsp. grated lemon rind

1 tbsp. lemon juice  
1 tbsp. orange juice  
Confectioners' sugar

Heat apricots in the top of a double boiler over boiling water for 10 minutes. Put apricots, coconut and nuts through food grinder, using fine blade. Knead ground mixture with lemon rind, lemon juice, and orange juice. Add enough confectioners' sugar to make a firm mixture. Form into small balls and roll in confectioners' sugar. Allow to dry at room temperature for at least 4 hours. Makes about 1 pound.

Rosemary Guthrie



BANANA OATMEAL COOKIES

2 cups sifted flour  
1 tsp cinnamon  
1/4 tsp nutmeg  
1/2 tsp salt  
1 tsp baking powder  
Pecans or Walnuts optional

1/2 tsp soda  
1 cup sugar  
1 cup shortening  
1 cup mashed bananas  
2 cups oatmeal  
2 eggs

Mix sugar, shortening, and eggs together, add rest of ingredients and mix. I usually double the ingredients and freeze the extra ones. They freeze very well. Extra cinnamon may be added. Bake at 375 degrees for 10 minutes.

Ice according to directions on confectioners sugar box.

Liz Stanton

511

BEST BROWNIES

1/2 cup Oleo or butter

2 eggs slightly beaten

2/3 cup flour

2 squares bitter chocolate melted

1 cup sugar

1 tsp. vanilla

2/3 cup walnuts

Cream butter, add sugar mix in eggs, add vanilla. Stir in flour, add chocolate and nuts.

Bake in 325° oven about 25 min. These are the new underdone brownies.

Use 8" pan.

Mary Stuart Terres

BLACK WALNUT COOKIES

2 1/4 cups brown sugar, packed  
1 tsp. salt  
1/2 tsp. soda  
1 tsp. cream of tartar  
1 1/2 cups black walnut meats

1 1/2 cups shredded coconut  
6 cups sifted flour  
1 cup sugar  
2 eggs  
2 tsp. vanilla  
1 3/4 cups butter

Sift flour; measure; sift again with salt, soda and cream of tartar. Cream butter, add sugars gradually. Beat until fluffy. Add eggs, vanilla. Grind nuts and coconut together in food chopper using medium blade or chop fine in your electric blender. Add to creamed mixture. Add sifted flour mixture. Blend well. Chill.

Shape into 4 rolls about 2 inches in diameter. Wrap in waxed paper or foil. Chill. Cut rolls into 1/8 inch thick slices and place on ungreased cookie sheet. Bake in moderate oven (350) 10-12 minutes. Makes 8-9 dozen.

Sadie Daughtry

1 cup shortening  
2/3 cup sugar  
2 eggs  
1 tsp. salt  
1 1/2 tsp. vanilla  
2 1/2 cups sifted flour.

Cream the shortening and sugar add salt and vanilla. After creaming well, add eggs one at a time, beating until fluffy. Add flour, mix well. Drop on greased sheet, let stand a few minutes, then flatten with the bottom of a glass, Bake in a preheated oven 400 degrees. Bake 8 to 10 minutes.

Hilda Percosky

514

BROWN SUGAR BARS

2/3 cup sifted flour  
1 tsp. baking powder  
1/4 tsp. salt  
1/4 cup margarine

1 cup dark brown sugar  
1 egg  
1 tsp. vanilla  
1/2 cup chopped nuts

Sift flour, baking powder and salt together. Melt margarine in a saucepan large enough to serve as mixing bowl. Remove from heat and stir in brown sugar. Add egg and vanilla and beat well. Add nuts. Stir in dry ingredients. Spread in a greased 8-inch square pan. Bake in moderate oven (350) 30 minutes. Cut into bars and cool. Yield: 12-16 bars.

Darlene Hackley

BROWNIE MOUNDS

3 1/3 cups sifted flour  
1 tsp. baking powder  
1/2 tsp. salt  
2/3 cup margarine  
1 1/2 cups sugar

2/3 cup light corn syrup  
2 eggs  
6 (1 oz.) squares unsweetened  
chocolate, melted  
2 tsp. vanilla  
1 1/2 cup coarsely chopped nuts

Sift flour, baking powder and salt. Mix margarine and sugar. Stir in corn syrup and eggs. Stir in flour, chocolate, vanilla and nuts. Drop by heaping tbsp. onto greased baking sheet. Bake in 350 degree oven for 12 minutes. Makes 4 doz.

Barbara Sukow

516

BROWNIES

1/2 cup shortening  
2 1-ounce squares unsweetened chocolate  
2 eggs  
1 cup sugar  
1 tsp. vanilla  
3/4 cup sifted all purpose flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1 cup broken walnuts

Melt shortening and chocolate together over very low heat, stirring constantly; cool. Beat eggs till light; stir in sugar, then chocolate mixture and vanilla. Add sifted dry ingredients, mixing well. Add nuts. Bake in greased 8x8x2" pan at 350 for 30-35 minutes. Cool. Cut in 16 squares.

Hilda Percosky

BROWNIES

2 squares unsweetened chocolate	1/2 tsp. vanilla extract
1/4 cup butter	2/3 cup flour
1 cup sugar	1 cup chopped nuts
2 eggs	Salt

Melt the chocolate in a mixing bowl over hot water. Remove from heat. Add the butter and stir until melted. Cool for 5 minutes. Add the sugar, eggs, and vanilla and beat thoroughly. Mix in the flour and a pinch of salt. Stir in the nut meats. Pour into a greased 8-inch square pan and bake in a slow oven (300 degrees) for 40 minutes. Cut into squares.

Rosemary Guthrie



518

BROWNIES

1 stick margarine (1/4 lb.)

1 cup sugar

1/8 tsp salt

Cream well

Add:

4 eggs

Beat

Add:

1 large can Hershey Syrup

1 tsp. vanilla

1 cup flour

Pour into large pan or cookie sheet. Bake 25 minutes at 350. When done, while still hot sprinkle 1 package of miniature marshmallows over top.

ICING

6 tbsp margarine

1 1/3 cups sugar

6 tbsp milk

Boil 2 minutes, add 1/2 cup chocolate chips. Beat and spread over marshmallows.

Vern J. Van Dyke

BUTTER CHEWS

3/4 cup butter, no substitute  
3 tbsp. sugar, white  
1 1/2 cups flour  
3 egg yolks, beaten

2 1/4 cups brown sugar (1 box)  
1 cup nuts  
1 box coconut  
3 egg whites, stiffly beaten

Cream butter, add sugar and beat well. Then blend thoroughly with flour. Pat mixture into 9x13 pan or equivalent and bake in 375 oven for 15 minutes. Blend beaten egg yolks and brown sugar, add nuts and coconut, then fold in beaten egg whites. Spread over the baked mixture and return to oven for 25 to 30 minutes. When cool but not cold, cut into blocks and remove from pan.

Darlene Hackley

520

BUTTERSKOTCH SURPRISES

2 bags (12 oz.) butterscotch chips  
1 can Chow Mein noodles (dried)

Melt chips over double boiler. After chips are completely melted, fold in dried Chow Mein noodles.

Drop cookies with a tablespoon on to wax paper. Put in freezer until they are solid (approx. 10 minutes).

Marci Blevins

CHERRY DELIGHTS

Mix 1 cup margarine and  $1/2$  cup sugar. Stir in  $1/2$  cup light corn syrup, 2 egg yolks and  $2\ 1/2$  cups flour. Chill. Roll into 1 inch balls. Dip into slightly beaten egg whites then 2 cups finely chopped nuts. Place on greased baking sheet. Press candied cherry halves into centers. Bake at 325 for 20 minutes. Makes 4 dozen.

Barbara Sukow

CHERRY OATMEAL COOLIES

3 cups sifted flour  
1 tsp. soda  
1/2 tsp. salt  
2 cups quick cooking oatmeal  
1 cup butter or margarine  
1 1/2 cups sugar

2 eggs - beaten  
1 tbsp. maraschino cherry juice  
1 tsp. vanilla  
1/2 cup chopped maraschino cherries  
1 cup chopped walnuts

Sift flour, soda and salt together, combine with oats and set aside. Cream butter and sugar, add eggs, cherry liquid and vanilla, beat well. Stir in dry ingredients, cherries and nuts. Shape into small balls, using a teaspoon. Coat with oats, crushed nuts or any old thing you have around. Top each with a cherry--if you like.

Darlene Hackley

CHEWY OATMEAL COOKIES

Sift together:

1 1/4 cups sifted flour  
1 tsp. double-acting baking powder  
1/2 tsp. soda  
1 tsp. salt

Add:

2 unbeaten eggs and  
1 tsp. vanilla. Beat well.

Blend in the sifted dry ingredients.

Stir in:

2 1/2 cups quick-cooking oatmeal  
1 cup coconut, coarsely cut

Drop dough by rounded teaspoonfuls onto lightly greased baking sheets. Bake in moderate oven 12-15 minutes. Store cool cookies in tightly covered container.

One cup dates, cut fine, or 1 cup raisins, may be substituted for the coconut. 1 cup of nuts, chopped may be added along with the coconut.

Audrey Prue



CHINESE ALMOND COOKIES

Sift together 2 1/2 cups sifted all-purpose flour, 3/4 cup sugar, 1/4 tsp. salt, and 1 tsp. baking powder. Blend in 3/4 cups butter (or margarine) with pastry blender.

Combine 1 egg (beaten) with 2 tbsps. water and 1 tsp. almond extract.

Sprinkle on dry mixture; stir with fork until mixture comes away from sides of bowl. Knead smooth; chill 1 hour (no longer).

Form into balls about 1 inch in diameter. Place on cookie sheet. Flatten to about 1/8 inch thickness. Press an almond in center of each. Beat an egg yolk with 1 tablespoon water, brush over cookies.

Bake at 350 degrees for 20 minutes or until golden brown. Makes 2 1/2 dozen.

Louise Davis

Choco-Walnut Drops

1 cup shortening  
2 cups dark brown sugar  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
2 eggs  
2 cups all-purpose flour  
1-1/2 tsp. baking powder

1-1/2 tsp. salt  
1/2 cup dairy sour cream  
1 cup quick-cooking oats  
1-6 oz. pkg. (1 cup) semi-  
sweet chocolate morsels  
1-1/2 cups chopped walnuts  
1 cup raisins

Cream shortening, sugar and spices together until fluffy. Beat in eggs, one at a time. Sift flour with baking powder and salt. Add to shortening mixture, alternately with sour cream. Stir in oatmeal. Add chocolate morsels, walnuts and raisins. Drop cookies from teaspoon onto very lightly greased cookie sheet. Bake at 350 degrees for 15 minutes or until lightly browned. Remove from baking sheet and cool on cookie rack. Makes about 8 dozen 2-inch cookies.

Barbara Sukow



CHOCOLATE-CHIP COOKIES

1 cup chocolate chips  
1/2 cup butter  
1/4 cup sugar  
1/2 cup brown sugar  
1 egg

1 cup sifted flour  
1/2 tsp. soda  
1/2 cup chopped nuts  
1/2 tsp. vanilla extract  
1/2 tsp. salt

Cream butter until soft. Add both sugars gradually and cream until light and fluffy. Stir in egg. Sift flour with soda and salt and add it. Stir in chocolate chips, nuts and vanilla. Mix thoroughly. Drop tps. of batter onto greased cooky sheet about 2 inches apart. Bake in a moderate oven (375 degrees) for 10 minutes or until lightly browned. Makes about 4 dozen.

Rosemary Guthrie

CHOCOLATE DROP COOKIES

1/4 cup butter  
1 cup brown sugar  
1 egg well beaten  
1 1/4 cup flour  
1/2 tsp. soda  
1/4 tsp. salt  
1 tsp. vanilla  
2 squares chocolate (melted)

Cream butter, cream brown sugar and butter together. Add beaten egg and mix. Sift flour twice and then measure. Sift flour, soda and salt together and add to butter and sugar mixture, mix well. Add vanilla and melted chocolate, mix together well. Drop a small tsp. of dough on greased cookie sheet. Bake at 350 for 8 minutes.

Note: 1/2 cup nuts may be added to dough, roll in small balls and bake.

Hilda Percosky

528

CHOCOLATE OATMEAL COOKIES

1/2 cup margarine or shortening  
1 tsp. vanilla  
1/2 tsp. salt  
1 cup sugar  
1 egg

1 1/2 cups sifted all-purpose flour  
2 tsp. baking powder  
6 tbsp. cocoa  
1 1/2 cups rolled oats  
1/2 cup milk

Add the vanilla and salt to the shortening and cream well. Add the sugar and mix well. Beat in the egg. Mix and sift the flour, baking powder and cocoa. Add milk, oats, and flour alternately to the sugar mixture. Drop dough by teaspoons on a greased tin. Bake at 350 degrees 10-12 minutes.

Debbie Kinkel.

CHOCOLATE SQUARES

2 cups broken-up graham crackers  
1 cup sweetened condensed milk  
Pinch of salt  
1 7-ounce package semi-sweet chocolate bits  
1/2 cup nuts, if desired

Break up graham crackers and combine with condensed milk and chocolate bits. Spread on waxed paper in a greased square cake pan. Bake at 350° F. for 30 minutes. Cut in squares while warm and remove from paper. Makes 30 2-inch squares.

Sue Bull

530

CHRISTMAS KISSES

4 oz. (1 stick) butter, unsalted  
1/2 cup granulated sugar  
1 1/2 cups flour  
1 whole egg  
Blanched chopped almonds

Place butter, egg yolk and sugar in bowl of electric mixer. Beat until Fluffy. Fold in flour and mix thoroughly until dough is smooth.

Grease cookie sheet with sweet (unsalted) butter, dust with flour. Take small piece of dough in palm of hand and roll into small ball. Flatten and make small indenture in middle of ball of dough. Brush top of cookies with egg white, sprinkle with chopped almonds and bake in 250 to 300 degree oven until light brown. Cool. Place apricot jam (or any other jam) in center indenture.

Darlene Hackley

COCONUT COOKIES

3 egg whites  
1 cup sugar  
1 tablespoon cinnamon  
1/2 tablespoon vinegar  
1 pkg. coconut

Beat egg whites and sugar together until stiff. Add cinnamon and vinegar then add coconut. Bake in low oven for 15 minutes. (Oven should be as low as it possible.)

NAL Friend

532

CONGO BARS

1 lb. box brown sugar  
3/4 cup shortening (blend with fork)  
2-1/2 cups sifted self-rising flour  
1 large bag chocolate chips  
nuts, if desired  
4 or 5 eggs (batter should be thick & sticky)

Place in greased pan (9 x 13) and bake at 350 degrees for 45 minutes.

Shirley Paul

COOKIE CUTTER COOKIES

Cream together and beat until light and fluffy  $1\frac{1}{2}$  cup of Crisco and 1 cup of sugar.

Add and beat well:     2 well beaten eggs  
                                 1 tbsp milk

Sift together and then add to the creamed mixture above:  
       $2\frac{1}{2}$  cups sifted flour  
       $\frac{1}{2}$  tsp baking powder  
       $\frac{1}{4}$  tsp salt  
       $\frac{3}{4}$  tsp nutmeg

Mix all ingredients together well and shape into mound.  
Wrap well in plastic wrap and chill thoroughly. (overnight is fine and so is several days if need be)

When ready to bake cookies, preheat oven to 375. Roll dough out on board lightly floured with confectioners sugar, to  $\frac{1}{4}$  inch thick. Dip cutters in confectioners sugar each time before cutting cookies. Place on lightly greased cookie sheet and bake at 375 for 8 minutes, or until delicately browned.

(This dough holds the shape from any fancy cutter)

S.G.



CREAM CHEESE BROWNIES

1 (4 oz.) pkg. German's Sweet  
chocolate  
5 tbsp. butter or margarine  
1 (3 oz.) pkg. cream cheese  
1 cup sugar  
3 eggs

1/2 cup plus 1 tbsp. unsifted flour  
1 1/2 tsp. vanilla extract  
1/2 tsp. baking powder  
1/4 tsp. salt  
1/2 cup chopped nuts  
1/4 tsp. almond extract

Melt chocolate and 3 tbsp. butter over very low heat. Stir; then cool. Cream 2 tbsp. butter with cream cheese. Gradually add 1/4 cup sugar, creaming until fluffy. Blend in 1 egg, 1 tbsp. flour, and 1/2 tsp. vanilla. Set aside. Beat 2 eggs until lemon colored. Slowly beat in remaining 3/4 cup sugar until mixture thickens. Add baking powder, salt, and 1/2 cup flour. Blend in chocolate mixture, 1 tsp. vanilla, nuts, and almond extract. Spread half of the chocolate batter in greased 8 or 9 inch square pan. Top with cream cheese mixture. Spoon remaining chocolate batter over top. Then zigzag knife through batter to obtain marble effect. Bake at 350 degrees about 35 to 40 minutes. Let cool. Cut in 20 bars or 16 squares.

Barbara Sukow

CREAM CHEESE COOKIES

1/2 lb. butter  
2 pkg. (3 oz.) cream cheese  
2 cups flour  
2 tbsp. sugar

Thick strawberry, raspberry, or  
other red preserves or jam  
Confectioners' sugar

Cream butter and cheese until light and fluffy and mix in the flour and sugar. Roll dough about 1/3 inch thick on a floured surface and cut round cookies about 1 1/2 inches across. Make a slight depression in the center of each with your thumb and place 1/2 tsp. preserves or jam in it. Bake at 375 for 15 minutes. Cool and sift confectioners' sugar over the cookies.

Barbara Sukow

536

DATE BALLS

1 1/2 cup chopped dates (1 pkg.)  
1/4 cup margarine  
2 eggs  
1 cup sugar

1/4 tsp. salt  
1 tsp. vanilla  
1/2 cup nuts  
3 cups Rice Krispies

Melt margarine in skillet. Add slightly beaten eggs. Add dates, sugar, salt and vanilla. Cook over low heat, stirring constantly, for 10 minutes or until blended. Combine rice krispies and nuts in bowl. Pour cooked mixture into bowl and stir. Cool slightly and shape into balls with teaspoon. Roll in coconut.

Dorothy M. Detrick

DATE COOKIES

1 cup margarine	3 1/2 cups sifted flour
1 box brown sugar	1 tsp. salt
2 tsp. vanilla	1/2 tsp. soda
2 eggs	1 1/2 cups dates
	1/2 cup nuts

Mix margarine, brown sugar, vanilla and eggs until fluffy. Add dry ingredients and mix well. Add dates and nuts mix thoroughly. Drop onto cookie sheets and bake for 8 to 10 minutes at 375 degrees.

Liz Stanton

DATE PINWHEELS

1/2 cup soft butter  
1/2 cup light brown sugar  
1/2 cup granulated sugar  
1/2 tsp. vanilla

1 egg  
2 cup sifted flour  
1/8 tsp. salt  
1/4 tsp. soda

Cream butter, add sugar, vanilla and egg; beat until light. Add sifted dry ingredients and mix well. Chill until firm enough to roll. Half dough. Roll each half on floured waxed paper into 12 x 9 inch rectangle. Spread with filling. Roll up tightly from end. Wrap in paper. Chill overnight. Freeze for easier slicing. Slice 1/8 inch thick. Bake on greased cookie sheets in moderate oven (375) about 10 minutes.

FILLING

Cut 1 pkg. (7 1/4 oz.) pitted dates in small pieces. Bring to boil with 1/4 cup sugar, dash salt, and 1/3 cup water. Simmer 5 minutes stirring often. Add 1 cup chopped nuts and cool.

Joi Burget

DOUBLE PEANUT BUTTER COOKIES

1 1/2 cups sifted flour  
1/2 cup granulated sugar  
1/2 tsp. soda  
1/4 tsp. salt  
1/2 cup shortening  
1/2 cup creamy peanut butter  
1/4 cup light corn syrup  
1 tbsp. milk

Sift together the dry ingredients. Cut in shortening and peanut butter until the mixture resembles coarse meal.

Blend in syrup and milk.

Shape into a two inch roll and chill. Slice 1/8" to 1/4" thick. Place half the slices on ungreased cookie sheets and spread each with about 1/2 tsp. peanut butter. Place the other half of the slices over the buttered ones. Seal edges with a fork.

Bake in the oven at 350 for about 12 minutes. Cool slightly and then remove from cookie sheet. Makes about 2 dozen cookies.

Carl Roeder

FRUIT FILLED COOKIES

1/2 cup Crisco  
1 cup brown sugar  
1 egg  
1 tsp. vanilla

2 3/4 cups sifted flour  
1/2 tsp. salt  
1/2 tsp. baking powder  
1/2 cup milk

Blend Crisco, sugar and eggs and vanilla. Add dry ingredients alternately with milk. Roll to 1/4" thickness on floured pastry board and cut with cookie cutter. Place rounded tsp. of filling in center of round and cover with second round. Bake at 400 for 10 min.

## FILLING

2 cups chopped raisins  
1/2 cup chopped nuts  
1/2 cup water

1/2 cup sugar  
2 tbsps. lemon juice

Combine all ingredients and cook, stirring constantly until thick. Cool before placing on cookie dough. Pineapple or other fruit may be substituted.



FRUITCAKE COOKIES

4 cups sifted flour  
1 tsp. soda  
1 tsp. salt  
1 cup vegetable shortening  
2 cups brown sugar, firmly packed  
2 eggs  
2/3 cup sour milk or buttermilk  
1 cup chopped pecans  
1 cup candied cherries, cut in quarters  
2 cups dates, cut up  
2 4-oz. cans (1 cup) candied fruits and peels  
red or green candied cherries for top--optional

Sift flour; measure. Sift again with soda and salt. Cream shortening. Add sugar and eggs. Beat until light and fluffy. Add sour milk and flour. Add nuts, cherries, dates and candied fruit. Bake at 325 degrees for 10-12 minutes.

Sadie Daughtry



542

FUDGE COOKIES

1/2 lb. oleo/butter  
4 cups sugar  
1 cup milk  
3/4 cup cocoa  
1/2 tsp. salt

1 1/2 cup peanut butter  
2 tsp. vanilla  
1 cup nuts (optional)  
6 cups quick oatmeal  
(uncooked)

Combine first 5 ingredients. Bring to a rapid boil (1 minute). Stir in peanut butter. Add vanilla, nuts and oatmeal. Stir. Put into flat greased pan or drop from spoon. Cut (serve) when warm. Makes 72 cookies.

Dorothy M. Detrick

## GRANDMA'S CHOCOLATE CHIP COOKIES

3/4 cup shortening  
1/2 cup brown sugar  
1/2 cup granulated sugar  
2 eggs  
1 cup plus 2 tbsp. flour  
1 tsp. baking powder

1/4 tsp. salt  
1/3 cup milk  
1 tsp. vanilla  
1/2 cup chopped nuts  
3 cups rolled oats  
7 ounces chocolate chips

Mix first 9 ingredients into a smooth batter. Stir in nuts, oats, and chips. Drop the batter from a tsp. onto a greased cookie sheet. Preheat oven to 375 degrees and bake for 10-12 minutes. Makes about 5 dozen cookies. These cookies do not flatten into wafers when baked.

Joe Swab

544

### GUM DROP COOKIES

1 cup white sugar  
1/2 cup brown sugar  
1 cup shortening  
2 eggs  
1 tsp. vanilla

2 1/2 cups sifted flour  
1 tsp. salt  
1 tsp. soda  
1 cup small gum drops, cut up  
1/2 cup chopped nuts

Drop by spoonful on to lightly greased pan. Bake at 350 degrees for 15 minutes.

Joi Burget

KIPFEL

1 cup butter or margarine  
1/2 cup sugar  
1/2 tsp. salt  
2 cups sifted flour

2 cups ground almonds  
(no need to blanch)  
1 cup confectioners sugar  
1/8 tsp. vanilla bean pulp

Cream butter, sugar, and salt with hands. Add flour, stirring in a little at a time. Add almonds. Roll 1 teaspoonful in hands and make a crescent. Bake on greased sheet at 400 degrees for 2 minutes; then at 300 degrees until pale yellow. (8-10 minutes). Cool slightly and roll in confectioners sugar and vanilla bean pulp.

Jeanne M. Holmes

MOCHA BROWNIES

5 sq. (5 oz.) semi-sweet chocolate  
1/3 cup butter or margarine  
2/3 cup sifted flour  
1/2 tsp. salt  
1/2 tsp. baking powder  
4 eggs

1 1/4 cups sugar  
2 tsp. vanilla  
1 1/4 cups graham cracker  
crumbs  
1 cup coarsely chopped nuts  
Coffee Glaze

Melt chocolate with butter over hot, not boiling water; cool. Sift next 3 ingredients; set aside. Beat eggs and sugar at medium speed until light. Beat in chocolate mixture and vanilla. Stir in flour mixture, graham cracker-crumbs and nuts. Pour into a greased 9x9x2-inch pan. Bake at 350 for 40-45 minutes. Glaze while hot. When cold, cut into squares using sharp knife. If desired, decorate with whole nuts. Makes approximately 2 dozen brownies.

## COFFEE GLAZE

In small saucepan, heat 2 tbsp. milk, 1 tbsp. butter and 1 tsp. instant coffee until butter has melted. Add to 1 1/2 cups sifted confectioners sugar. Blend until smooth.

Barbara Sukow

Mix together thoroughly....

3/4 cup soft shortening  
1 cup brown sugar  
1 egg  
1/4 cup molasses

Sift together and stir in....

2 1/4 cups sifted flour  
2 tsp. soda  
1/4 tsp. salt  
1/2 tsp. cloves  
1 tsp. cinnamon  
1 tsp. ginger

Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place, sugared-side-up, 3" apart on greased baking sheet. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface. Bake at 375 until cookies are set but not hard about 10-12 minutes.

Jackie Burge

Old-Fashioned Walnut Balls

1 cup butter  
1/3 cup brown sugar  
1 tsp. vanilla  
2 cups all-purpose flour

1/2 tsp. salt  
2 cups finely chopped walnuts  
powdered sugar

Cream butter, brown sugar and vanilla until fluffy. Sift flour and salt together and add to creamed mixture. Mix well to make a soft dough. Stir in walnuts. Pinch off pieces of dough the size of a walnut and shape into balls. Bake on ungreased cookie sheet at 375 degrees 12 to 15 minutes. Remove from cookie sheet with spatula or pancake turner, cool slightly to prevent cookies from crumbling when handled, then roll in powdered sugar. Makes 4 dozen balls.

Barbara Sukow

PEANUT BLOSSOM COOKIES

1 3/4 cups flour	1/2 cup peanut butter
1 tsp. soda	1 egg
1/2 tsp. salt	2 tbsps. milk
1/2 cup sugar	1 tsp. vanilla
1/2 cup firmly packed brown sugar	48 milk chocolate candy kisses
1/2 cup shortening	

Combine everything except candy in large mixing bowl and mix at low speed or by hand. Shape dough into balls and roll balls in sugar. Place on ungreased cookie Sheet. Bake 10 to 12 minutes at 375 degrees. Top each cookie immediately with candy kiss. Press down firmly so cookie cracks around edge.

Faye Thomas



Peanut Butter Cookies

3/4 c. shortening	1/4 t. baking soda
1 c. peanut butter	3 c. all-purpose flour
2 c. granulated sugar	1/2 t. salt
3 eggs, well-beaten	

Work the shortening and peanut butter with a spoon until fluffy and creamy. Add the sugar gradually while continuing to work with a spoon until light. Blend thoroughly. Add the eggs and stir well. Sift soda, salt and flour together and add. Mix well and shape into balls about 3/4" in diameter. Arrange on greased or oiled cookie sheets and press flat with the bottom of a small glass covered with a piece of damp cheesecloth. Bake in a moderately hot oven of 400° for 10-12 minutes.

Cindi Kenyon

PEANUT BUTTER COOKIES

1 cup shortening  
1 cup peanut butter  
2 cups brown sugar  
2 eggs  
2 1/2 cups sifted flour  
1 tsp. soda  
1 tsp. salt  
1 tsp. baking powder

Cream shortening, peanut butter and brown sugar thoroughly. Add eggs and beat well. Add sifted ingredients and mix well. Form into small balls and place on cookie sheet. Press down with fork. Bake at 375 degrees for 10 to 12 minutes. Makes 6 dozen.

Liz Stanton

PECAN COOKIE BALLS

1 cup soft butter  
1/2 cup sifted powdered sugar  
2 tsp. vanilla  
2 cups flour  
1/4 tsp. salt  
2 cups finely chopped pecans  
About 3/4 cups powdered sugar for rolling

Add sugar to butter, cream thoroughly. Add vanilla, flour, salt, pecans and blend well. Shape into small balls about size of walnut. Bake on greased cookie sheet 350 degrees for about 15 minutes until light brown. Remove from cookie sheet at once, carefully roll hot balls in sifted powdered sugar.

Hilda Percosky

PECAN TARTS

Mix  $\frac{1}{2}$  cup margarine and  $\frac{1}{2}$  cup sugar. Stir in 2 egg yolks, 1 tsp. almond extract and 2 cups sifted flour. Press evenly into tiny tart-shells or muffin cups. Bake in 400 degree oven 8-10 minutes. Bring to boil  $\frac{1}{2}$  cup margarine,  $\frac{1}{3}$  cup dark corn syrup and 1 cup confectioners sugar. Stir in 1 cup chopped pecans. Spoon into shells. Top with pecan halves. Bake at 350 degrees for 5 minutes. Makes 4 dozen.

Barbara Sukow

PISTACHIO COOKIES

1/2 cup sugar  
1/2 package (3 tbsp) cream cheese  
1/2 c butter or margarine  
1 3/4 cups sifted all-purpose flour  
1/4 c chopped pistachio nuts or almonds  
1/2 tsp lemon juice  
1/4 tsp orange extract  
Few drops almond extract

Cream butter, add cream cheese, and then add the sugar gradually. Stir in the flour, flavoring and nuts. Shape into rolls. Wrap in waxed paper. When very cold, cut in 1/4-inch slices. Bake on ungreased cookie sheets at 400° for 10 minutes, or until a delicate brown. Makes about 2 dozen 2-inch cookies.

Sue Bull

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Pumpkin Cookies

1 cup pumpkin  
1/3 cup fat (lard, crisco or margarine)  
1 cup sugar  
2 1/4 cups flour  
4 tsp. baking powder

1 tsp. cinnamon  
1/4 tsp. ginger  
1/4 tsp. nutmeg  
1/2 tsp. salt  
2 tsp. lemon or vanilla extract

Drop by teaspoon on greased tin.. Bake ten to twelve minutes  
at 350 degrees.

NAL Friend

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PUMPKIN COOKIES

1 cup sugar	1 tsp. soda
1 cup shortening	1 tsp. salt
2 whole eggs	1 1/2 tsp. pumpkin pie spice
1 cup pumpkin	1 cup chopped nuts
2 cups flour	1 cup raisins
1 tsp. baking powder	

Mix all ingredients together except nuts and raisins and beat well; add nuts and raisins. Drop from spoon onto greased cookie sheet and bake 10-12 minutes at 375 degrees.

Liz Stanton

REFRIGERATOR COOKIES

1 cup butter or margarine  
2 cups brown sugar, slightly packed  
2 eggs, beaten  
2 tsp vanilla  
3-3 1/2 cups sifted all-purpose flour  
1/2 tsp salt  
2/3 tsp soda  
1/2-1 cup walnut meats, chopped

Cream butter; gradually beat in sugar, which has been rubbed through a sieve (I use sifter) Add eggs and blend well. Stir in flour, salt, and soda, which have been sifted together. Add nuts and vanilla. Divide the above into four portions. Roll each portion in a log-shape about 12 inches long. Wrap in wax paper and place in refrigerator until very firm. (If I am in a hurry I put into the freezer for 30 minutes) Cut 1/4-inch slices and bake on ungreased cookie sheet at 375° to 400° F. for 9 to 12 minutes, or until a delicate brown. Remove from sheet while hot. The dough may be kept several days in the refrigerator. Makes about 10 dozen cookies.

Sue Bull



558

ROCKS

1 cup butter  
2 cups brown sugar  
1 tsp. soda  
1/3 cup hot water  
3 eggs beaten together

1 1/2 cups english walnuts  
3 cups flour  
1 tsp cinnamon

Mix all ingredients together. Drop on cookie sheet and bake at 350 degrees for 10 minutes or until done.

NAL Friend

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RUSSIAN TEA CAKES

Mix together: 1 cup soft butter  
1/2 cup sifted confectioners sugar  
1 tsp. vanilla

Sift together and stir in: 2 1/4 cup sifted flour  
1/4 tsp. salt

Mix in: 3/4 cup finely chopped nuts

Chill dough. Roll into 1 inch balls. Place 2 1/2 inches apart on ungreased baking sheet. Bake until set, but not brown. While still warm, roll in confectioners sugar. Cool. Roll in sugar again. Bake in 400 degree oven 10-12 minutes. Makes 4 dozen 1 1/2 inch cookies.

Joi Burget

560

SCOTTISH SHORTCAKE ( COOKIES)

1 lb. butter, softened  
4 cups flour  
1 cup sugar

Blend well with fork, knead with hands. Form into balls then flatten. Poke with fork several times. Bake at 350 about 20 minutes or until slightly browned at edges.

Darlene Hackley

SEVEN LAYER COOKIES

1 1/2 cups graham cracker crumbs  
1/2 stick butter (margarine)  
1 cup coconut  
1 cup semi sweet chocolate chips (morsel)  
1 cup chopped nuts  
1 cup butterscotch chips  
1 cup condensed milk

Mix graham crackers & margarine together. Press in 9x9 inch pan or 9x12 for thinner cookies.

Put coconut over crust, put chocolate over coconut, put butterscotch over chocolate, put nuts over butterscotch; pour milk evenly over all.

Bake 350° for 25-30 minutes.

Cut in 2 inch squares.

Carolyn Costa

SNICKER DOODLES

Mix together thoroughly:

1 cup soft shortening (margarine or butter)  
1 1/2 cups granulated sugar  
2 eggs

Sift together and sift in:

2 3/4 cups flour	1 tsp. soda
1 tsp. cream of tartar	1/2 tsp. salt

Chill dough a couple hours. Roll dough into balls the size of small walnut (about 1/2" diameter). Roll balls in mixture of 3 tbsp. granulated sugar and 3 tsp. cinnamon. Place about 2" apart on ungreased baking sheet. Bake until lightly brown--but still soft. (Cookies puff up and then flatten out with crinkled tops.)

Oven tem. - 400 degrees

Baking time - 6-7 minutes

Yield - 5 dozen

Joella Henderson

563

SOFT COOKIES

1/2 cup shortening  
1 cup brown sugar  
1 beaten egg  
1 3/4 cup flour  
1/4 tsp. salt  
1/2 tsp. baking soda  
1/2 tsp. nutmeg  
1 tsp. cinnamon  
1/2 cup sour cream  
1/2 cup dates, raisins, walnuts

Cream butter, brown sugar; add egg. Add dry ingredients and sour cream alternately. Bake at 375 for 12-15 minutes.

Hilda Percosky

2 1/2 cups enriched flour\*  
4 tsp. baking powder  
1 1/4 tsp. salt  
1 tsp. cinnamon  
1/4 tsp. ginger  
1/4 tsp. nutmeg  
1/4 tsp. allspice  
1/3 cup shortening  
1 1/2 cups firmly packed light brown sugar  
3 eggs  
1 cup canned pumpkin  
1/2 tsp. orange extract  
1 cup chopped pecans  
1 cup dried currants or chopped raisins

Stir together flour, baking powder, salt and spices. In large mixing bowl, cream together shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in pumpkin and orange extract. Add flour mixture all at once, stirring until well blended. Reserve 2 tablespoons pecans and 2 tablespoons currants. Stir remaining pecans and currants into batter. Drop by rounded tablespoonfuls onto greased baking sheet. Sprinkle 1/3 of the

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cookies with reserved nuts, 1/3 with reserved currants and leave remaining cookies plain. Bake in preheated 400-degree oven, 12 to 15 minutes, or until slightly browned at edges. Makes about 3 1/2 dozen cookies.

\*Spoon flour into dry measuring cup; level. Do not scoop.

NOTE: If self-rising flour is used, omit baking powder and salt.

Sadie Daughtry



566

TEA TIME LASSIES

1 (3 oz.) pkg. cream cheese  
1/2 cup butter  
1 tbsp. butter  
1 cup sifted flour  
1 egg

3/4 cup brown sugar  
1 tsp. vanilla  
dash of salt  
2/3 cup chopped pecans

Bring cheese and butter to room temperature. Combine 1/2 cup butter and cream cheese. Beat egg, sugar, 1 tbsp. butter, vanilla and salt till smooth. Add to cheese and butter mixture. Stir in flour. Chill 1 hour. Divide pecans and put half in bottom of muffin tin. Shape dough into 24 balls and put one in each cup. Top with remaining pecans. Bake in 325 degree oven for 25-30 minutes.

Joi Burget

TOLL HOUSE MARBLE SQUARES

1 cup plus 2 tbsps sifted all purpose flour  
1/2 tsp baking soda  
1/2 tsp salt  
1/2 cup soft butter or shortening  
6 tbsps granulated sugar  
6 tbsps brown sugar firmly packed  
1/2 tsp vanilla  
1/4 tsp water  
1 egg  
1/2 cup chopped nuts  
1 six ounce pkg semi-sweet chocolate morsels

Sift together flour, baking soda and salt. Blend together butter, sugars, vanilla and water. Beat in egg. Add flour mixture; mix well. Stir in nuts. Spread in greased 13 x 9 x 2 inch pan. Sprinkle chocolate morsels over top of dough. Place in oven at 375 degrees for one minute. Remove from oven. Run knife through dough to marbelize. Return to oven and continue to bake at 375 degrees for 12 to 15 minutes. Cool. Cut in 2-inch squares. Makes 2 dozen.

Liz Stanton

2 cups flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt

Sift together and set aside.

1/2 cup brown sugar  
1/2 cup sugar  
1/2 cup butter

Cream together and add 2 unbeaten eggs and 1 tsp. vanilla.

Add dry ingredients alternately with 3/4 cup milk. Stir in 1 cup chopped nuts, 1 cup maraschino cherries, 1 cup chocolate morsels. Bake in greased jelly roll pan at 325° for 25-30 minutes.

#### FROSTING

Brown 1/2 cup butter over medium heat.  
Blend in 2 cups powdered sugar and 1/2 tsp. vanilla, add 2 Tbsp. milk and beat.

Spread on cake while still warm, it spreads easier.

3 cups sifted flour  
1 tsp. baking powder  
1/4 tsp. salt  
1/2 cup margarine  
1/3 cup sugar

1/2 cup light corn syrup  
1 egg  
2 oz. unsweetened chocolate, melted  
Confectioner's sugar icing

Sift flour, baking powder and salt together. Blend margarine, sugar, corn syrup, egg and melted chocolate in mixing bowl. Blend in sifted dry ingredients, about 1/3 at a time, beating well after each addition. Chill until easy to handle. Remove from refrigerator about 1/3 at a time and roll out on lightly floured board to 1/8 inch thickness. Cut into heart shapes. Cut inch strips from dough. Shape around hearts, making scallops and pressing strips into backs of cookies. Place on ungreased cookie sheet. Bake at 400 degrees for 8 to 10 minutes. Decorate with icing.

CONFECTIONER'S SUGAR ICING

1 1/4 cups confectioner's sugar, sifted  
1/8 tsp. cream of tartar

1 egg white  
1/4 tsp. vanilla

Beat all ingredients together until frosting holds its shape. Cover with damp cloth until ready to use.

Bessie Petteway

CANDIES & CONFECTIONS





CHOCOLATE CARAMELS

3 cups brown sugar  
1 1/2 cups molasses  
3/4 cup butter  
1 1/2 teaspoons vanilla

1 1/2 cups milk  
3/8 pound chocolate (6  
squares) grated  
3 tablespoons flour

Boil molasses, butter, flour and sugar. Use 225° on controlled heat unit of electric range. Boil 5 minutes. Stir constantly. Stir grated chocolate into milk and pour into boiling syrup. Stir constantly. Boil to 238° on candy thermometer (about 30 minutes) or until it forms a medium hard ball in cold water. Add vanilla. Pour into 2 9x9-inch pans, buttered. Cool and cut into squares. Wrap in waxed paper. Makes about 72 small squares.

Mary Fealy



571

CHOCOLATE FUDGE

4 cups white sugar  
1/4 lb. butter or oleo

1 large can Pet milk  
1/4 tsp. salt

Boil eleven (11) minutes, stirring all the time. Remove from heat and add one large pkg. semi-sweet chocolate and one pint of marshmallow cream. Add one tsp. vanilla and one cup nuts. Stir well and pour into greased pan. Let cool and cut.

Ruth Davis



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CHOCOLATE FUDGE

4 c. White sugar

1 large can Pet Milk

1/4 c. Butter

Let come to a boil and boil and boil for 9 min.

Cut off fire.

Add 2 pkgs. chocolate chip pieces (small bags)

1 pt. size jar of Marshmallow Topping

1 c. of Nuts

1 tsp. vanilla flavoring

Sue C. Bull

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CHOCOLATE PEPPERMINT CREAMS

Sift together 3 cups sifted flour, 1 1/4 tsp. baking soda, and 1 tsp. salt.  
Heat 1 1/2 cups brown sugar (packed) with 3/4 cups butter or margarine.  
Add two 6 oz. pkgs (2 cups) Nestle's Chocolate bits; stir until they melt.  
Beat in 2 eggs. Stir in Flour mixture  
Drop by heaping tsp. onto cookie sheet (greased).

Bake for 8 to 10 minutes at 350 degrees.

Sandwich each pair together with 1 tsp. Peppermint Cream.

PEPPERMINT CREAM

Blend 1 cup confectioners sugar, 1/3 cup soft butter, 1/8 tsp. peppermint extract, salt. Beat in 2 cups confectioners sugar, alternate 1/4 cup milk.

Liz Stanton

CHOCOLATE WALNUT FUDGE

2 squares unsweetened baking chocolate  
1/2 cup chopped walnuts  
2 cups sugar  
3/4 cup milk

2 tbsps. corn syrup  
1 tbsp. butter  
1 tsp. vanilla extract

Combine sugar, milk, corn syrup and chocolate in a saucepan. Set candy thermometer in pan. Place pan over low heat and cook, stirring constantly, until mixture comes to a boil. Continue cooking without stirring until candy thermometer reads 238 degrees. Remove from the heat and add butter. Let the mixture cool until thermometer reads 110 degrees. Add vanilla and beat the mixture until thick and creamy. Stir in walnuts. Pour into a buttered pan. Makes about 1 pound.

Rosemary Guthrie

CHRISTMAS CANDY

4 boxes confectioners' sugar

1 small can milk

1/3 cup melted butter

1 tsp vanilla

Cherries

Nuts

1/4 lb. unsweetened chocolate (Use the squares)

1/4 lb. parafin

Sift sugar in large bowl. Alternately stir in melted butter and milk until all used. Add vanilla )other flavoring may be used to suit taste)

Shape into pieces with cherries and nuts in center.

Allow to sit for 30 minutes or longer after shaping.

Melt chocolate and parafin in top of double boiler. (This mixture may be left on stove on low heat to prevent thickening)

Place candy on fork and dip in chocolate/parafin mix. Nuts or cherries may be used as topping if desired

Ruby Fox

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COCONUT FUDGE BALLS

2 1/2 cups sifted confectioners sugar  
1 (3 oz.) pkg. cream cheese  
1/4 tsp. vanilla  
dash of salt  
shredded coconut

Gradually add sugar to softened cream cheese; mixing until well blended. Stir in vanilla and salt; shape into balls and roll in shredded coconut.

NAL Friend

EASTER EGGS

6 lbs. powdered sugar  
1 can crushed pineapple well drained  
1/2 lb. Butter  
1 lb. pecans (shelled)  
1 pkg. coconut  
2 tsps. vanilla  
1/2 tsp. salt

Mix 5 lbs. of powdered sugar with all the other ingredients. Let stand several hours then mix other pound of powdered sugar. Shape and dip.

Chocolate for dip: Melt chocolate chips in double boiler, add 1 tbsp. butter or margarine, 1 1/2 tsp. milk and 1 1/2 tsp. white corn syrup and stir until smooth.

NAL Friend

ENGLISH TOFFEE

1/2 cup finely chopped pecans  
1/4 lb butter  
1/2 cup sugar plus 1 tbsp  
2 tbsp water  
1/2 plus 1 whole Hershey milk chocolate bars (optional)

Spread the finely chopped pecans over the bottom of an 8 inch square baking pan. Melt the butter slowly in an 8 inch skillet. Add sugar and water mixture to melted butter. Stirring constantly, bring to full boil over high heat. Cook and stir until mixture turns light brown. (about 5 min.) Immediately pour over chopped pecans. Spread evenly to sides of pan. Break the chocolate bars into squares. Place the squares over the hot toffee. When melted, spread evenly over the toffee. Allow to cool at room temperature until chocolate has hardened. Break into small pieces for serving. Store in closed container.

Nellie Callaway

2 cups granulated sugar  
2 level tbsp. butter (no substitute)  
1 tsp. vanilla extract  
3/4 cup milk  
2 squares bitter chocolate  
1 tsp. Rumford baking powder

Combine all ingredients in a saucepan. Cook until mixture forms a soft ball (238 degrees). Cool and beat until it begins to harden. Pour into buttered pan. After it sets, it is ready to be cut into pieces for serving.

Mary Mahler



580

FUDGE OR PINK ICING

2 cups sugar  
1/2 cup cocoa or 3 squares chocolate  
1/2 cup butter  
1/2 cup milk  
1/4 cup syrup  
1 tsp. vanilla

Stir - boil 2 1/2 minutes full boil. Remove from heat and beat well.  
Add food coloring.

Darlene Hackley

FUDGIE SCOTCH SQUARES

1 1/2 cups graham cracker crumbs  
1 cup Borden's sweetened condensed milk  
16-oz. package Nestles semi-sweet chocolate morsels  
16-oz. package Nestles Butterscotch morsels  
1 cup coarsely chopped walnuts

Preheat oven to 350. Mix all ingredients well. Press mixture into very well greased 9" square pan. Bake for 30-35 minutes. Cool for 45 minutes and cut into 1 1/2" squares (makes 25).

Liz Stanton

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GLAZED NUT MEATS

1 cup brown sugar  
4 tbsp. cold water  
Lump of butter  
Pinch of salt.

Boil together until it threads or to hard ball stage then add 1/2 cups nut meats. Mix well and turn out on platter. Pick nuts apart while warm.

Darlene Hackley

MARSHMALLOW TREATS - RICE KRISPIES

1/4 cup butter or margarine  
6-10 ounces regular marshmallows (about 40) or  
4 cups miniature marshmallows  
5 cups Kellogg's Rice Krispies

Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat.

Add Rice Krispies and stir until well coated.

Press warm mixture evenly and firmly into buttered 13x9-inch pan. Cut into squares when cool.

Yield: 24 2-inch squares

Note: About 2 cups marshmallow creme may be substituted for marshmallows. Add to melted butter and cook over low heat about 5 minutes and stir constantly. Proceed as directed above.

Darlène Hackley

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2 pounds

Mexican Fudge

3 T. butter  
2 c. sugar  
1 t. salt  
1 c. evaporated milk

1/2 c. minature marshmallows  
1 1/2 c. semi-sweet chocolate chips  
2/3 c. slivered almond  
1 t. vanilla

(1) Melt butter in large skillet on "simmer" or "warm". (2) Stir in sugar, cinnamon, salt & milk. (3) Turn switch to "med. low" and bring to a boil. Boil 5 minutes, stirring constantly. (4) Turn to "off". Add marshmallows, chips, nuts and vanilla, stirring until marshmallows and chips are melted. (5) Pour into a foil-lined or buttered 9 x 9 x 2" pan. (6) Cool before cutting.

Note: For thicker pieces of fudge pour into 8 x 8 x 2" pan.

Cindi Kenyon

MILLION DOLLAR FUDGE

2 cups (12 oz. pkg. semi-sweet  
chocolate pieces)  
3 pkgs. (4 oz. each) sweet cooking  
chocolate  
1-8 oz. jar marshmallow creme

2 cups broken walnuts  
4 1/2 cups sugar  
pinch of salt  
2 tbsp. butter  
1 tall can evaporated milk

Combine semi-sweet chocolate pieces, sweet cooking chocolate, marshmallow creme and walnuts in large bowl. Combine sugar, salt, butter and evaporated milk in large heavy saucepan; heat to boiling, stirring constantly. Boil 6 minutes. Stir often.

Pour at once over chocolate mixture in bowl. Beat vigorously with a wooden spoon until chocolate is melted and mixture is creamy. Pour into buttered shallow pan (13 x 9 x 2). Let stand a few hours to set. Cut into squares; store in a tightly covered metal box.

Sam Waters

"MOM SUKOW'S" PENUCHE FUDGE

1 cup milk  
2 cups brown sugar  
1 cup white sugar  
sprinkle of cream of tartar

sprinkle of salt  
1/2 stick butter  
1 tsp. vanilla  
chopped nuts, optional

Mix first 5 ingredients together in saucepan. Stir well until it starts to boil. Do not stir anymore. Boil gently until soft ball stage is reached. Remove from heat and let cool.

Butter heavy mixing bowl with butter. Pour candy mixture into bowl. Add vanilla and nuts. Beat with mixer until candy loses its glossy appearance and starts to thicken. Quickly pour into pan.

Barbara Sukow

MYSTERY MOCHA

3/4 cup sugar  
1 cup sifted flour  
2 tsp. baking powder  
1/4 tsp. salt

2 tbsp. butter  
1/2 cup milk  
1 tsp. vanilla  
1 sq. unsweetened chocolate

1. Mix and sift first four ingredients.
2. Melt chocolate and butter together. Add to first mixture. Blend well.
3. Combine milk and vanilla. Mix well and blend in butter.
4. Pour into greased pan.
5. Combine 1/2 cup brown sugar, 1/2 cup white sugar, and 4 tbsp. cocoa. Sprinkle over batter.
6. Pour 1 cup double-strength coffee over top.
7. Bake in moderate oven for 40 minutes.

Serve warm or cold.

Jeanne M. Holmes



NUTS AND BOLTS

1 box Cheerios  
1 box Wheat Chex  
1 box Rice Chex  
1 box Corn Chex  
1 box pretzels (break pretzels into pieces)  
2 lbs. salted mixed nuts

Sauce

1 cup Wesson oil  
1 cup smoked meat or bacon grease  
1/2 cup worchestershire sauce  
1 tsp. garlic salt  
1 tsp. celery salt  
1 tsp tobasco sauce

Combine sauce ingredients together and heat all ingredients in saucepan. When hot pour over cereal mixture stirring and mixing until all is wet. Put in small pans and bake at 200 degrees for 1 hour, stirring every 15 minutes. After cooling cereal will not be damp. Add more pecans if needed.

Mrs. Tommye Cooper

PEANUT BRITTLE

1 1/2 cups salted peanuts  
1 1/2 cups sugar  
1 cup light corn syrup

1 tsp. baking soda  
1 tbsp. butter  
1/2 tsp. vanilla extract

Combine sugar, corn syrup and 1/3 cup of water in a large saucepan. Set candy thermometer in pan. Cook, stirring constantly, until the syrup boils. Boil until the thermometer reads 300 degrees. Remove from heat, add soda (which should be free from lumps) and stir until the mixture bubbles. Stir in butter, vanilla and peanuts. Pour into two buttered cooky sheets. When cold, break into pieces. This candy will get sticky unless kept in a tightly covered tin. Makes about 1 pound.

Rosemary Guthrie

590

PEANUT BRITTLE A LA COLLINS

2 cups sugar  
3 cups raw peanuts  
3/4 cup white Karo syrup  
1/4 cup water  
Dash of salt  
1 tsp. vanilla  
3 tsp. soda

Combine sugar, peanuts, Karo syrup, water and salt. Cook at medium heat stirring constantly until peanuts are brown and hard crack stage. Remove from heat, add vanilla and soda. Stir and pour on greased cookie sheet. Spread thin and cool.

NAL Friend

PEANUT BUTTER FUDGE

4 1/2 cups white sugar  
1/2 pound butter or margarine  
1 can evaporated milk

Boil slowly for 25 minutes, stirring constantly. Take off stove.

Add

1 pint peanut butter  
1 pint marshmallow cream

Beat until thick. Nuts may be added if desired. Pour into buttered dish.

Liz Stanton

PECAN CREAM FUDGE

2/3 cup evaporated milk  
1 jar marshmallow cream (5 to 10 oz. size)  
1/4 cup butter  
1 1/2 cups sugar  
1/4 tsp. salt  
12 oz. pkg. semi-sweet chocolate bits  
1 tsp. vanilla  
1 cup chopped pecans

Mix first 5 ingredients in saucepan. Stirring constantly, heat to boiling, and boil 5 minutes. Remove from heat. Add chocolate and stir until melted. Stir in vanilla and pecans. Spread in buttered 8" square pan. Chill until firm.

Mrs. Thomas Kuhn

PECAN KISSES

2 large egg whites  
3/4 cup light brown sugar (pack firm)  
1/2 tsp. vanilla  
2 cups pecan halves or broken pieces

Beat eggs whites to form soft peaks.

Gradually beat in brown sugar and vanilla (Do not underbeat)  
Fold in pecans coating well with egg-sugar mixture. Drop by  
teaspoons on greased cookie sheet about 1 inch apart (or you  
can use foil and not grease)

Bake 1/2 hour at 250°; turn off oven, let stand 1/2 hour in  
closed oven (Do not open oven door during hour of cooking) When  
cool store in air tight container. Makes about 55 cookies.

Carolyn Costa

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PECAN PRALINES

2 cups firmly packed light brown sugar  
1 cup sugar  
3/4 cup milk  
18 to 20 pecan halves

Combine sugars and milk, cook over low heat to soft ball stage. Beat until almost cool. Drop by tablespoons on waxed paper; flatten and place a half pecan on top. Cool. Makes about 18 to 20 large patties.

Louise Davis

QUICK NUT FUDGE

1 lb. box confectioners sugar  
1/2 cup cocoa  
1/4 tsp. salt  
6 tbsp. butter or margarine

4 tbsp. milk  
1 tbsp. vanilla  
1 cup chopped nuts

Combine all ingredients except nuts in top of double boiler. Place over simmering water and stir until smooth. Add nuts and mix. Spread candy quickly in buttered 9 x 5 loaf pan. Cool; cut in squares. Makes 2 dozen pieces.

Barbara Sukow



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RAGGEDY ROBINS

Measure into 1 1/2 qt. saucepan:

1 cup sugar

2 tbsp. cocoa

1/2 stick margarine

1/4 cup cold milk

Bring to a rolling boil, and boil for one minute.

Stir in:

1/2 tsp. vanilla

1/4 cup peanut butter

1 1/2 cups quick rolled oats

Drop quickly onto waxed paper by tsp. Cool ten minutes. Makes about 18 candies.

NAL Friend

SHERRIED PECANS (walnuts, etc.)

1 1/2 cup brown sugar, packed  
1/4 tsp. salt  
1/4 cup sherry

2 tbsp. light corn syrup  
3 cups nut halves  
granulated sugar

Blend first 4 ingredients. Stir in nuts, mixing until well coated. Drop nut halves into granulated sugar and roll around until they have absorbed as much sugar as possible. Place on waxed paper to dry.

Dorothy M. Detrick

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White Fudge

2-1/4 cups granulated sugar  
1/2 cup dairy sour cream  
1/4 cup milk  
2 tbsp. butter  
1 tbsp. light corn syrup

1/4 tsp. salt  
2 tsp. vanilla  
1 cup coarsely chopped walnuts  
1/3 cup quartered candied cherries

Combine sugar, sour cream, milk, butter, corn syrup and salt in heavy 2 quart saucepan. Stir over moderate heat until sugar is dissolved and mixture reaches a boil. Boil over moderate heat 9 to 10 minutes to 238 degrees (soft ball stage). Remove from heat and allow to stand until lukewarm (110 degrees) about 1 hour. Add vanilla and beat until mixture just begins to lose its gloss and holds its shape. Requires very little beating. Quickly stir in nuts and cherries. Pour into oiled pan. Makes 1-1/2 lbs.

Barbara Sukow

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